GRANDS BOULEVARDS

EXPERIMENTAL

Head Chef Giovanni Passerini

Lunch

Starter & main course or main course & dessert €27
Starter, main course & dessert €33

Starters

TRIPPA ALLA ROMANA
Pecorino, mint & black pepper

BREADED SARDINES
Smoked beetroot, hazelnut & radicchio

PARSNIP ALLA SCAPECE
Pear, capers, walnuts, endive, citron & goat cheese

Main courses

BIGOLI WITH LAMB MEATBALL RAGOÛT
Cacio ricotta & marjoram

HOUSE-MADE RAVIOLI
Ricotta & spinach, sage butter & Parmigiano

BASQUE-STYLE COD, CONFIT AND BRANDADE
Cabbage, grapes & tarragon

CELERIAC PITHIVIER
Pine nuts, rosemary, prunes & black garlic

Desserts

APPLE TART
Cinnamon & fior di latte ice cream

PROFITEROLE
Praline, chocolate & cereal ice cream

TIRAMISÙ
Ladyfinger biscuit, coffee, mascarpone cream & cocoa

CHEESE
Taleggio & seasonal jam

Our sommelier's selection

Red wines
Côtes de Provence – Clos Cibonne – 2023 – 10€
Haut Médoc Château du Moulin de La Lagune – 2019 – 14€

White wines
Alsace Pinot Blanc Auxerrois – Albert Mann – 2024 – 10€
Graves Château Doisy Daëne – 2022 – 14€

Rosé wine
Côtes de Provence – Minuty – Prestige 2025 – 11€

V vegetarian starters and dishes | VEGAN Vegan option on request

All our (seasonal) products are sourced by our chef
and come from small producers committed to sustainable, reasoned farming practices
Net prices in euros / service included