

# GRANDS BOULEVARDS

*chef des cuisines* : Giovanni Passerini / *chef exécutif* : Sho Ashizawa

## *hors d'oeuvre and starters*

Italian charcuteries and grilled focaccia 16€  
Beef tartare from Salers, carrots and tartare sauce 15€  
Shellfish, Borlotti beans, seaweed and livèche 12€  
Mozzarella, persto verde and Kalamata's olives 12€  
Red tuna, leche de tigre and eggplant caviar 14€

## *Main courses*

RAVIOLI  
Eggplant, tomatoes and basil 19€  
...  
LINGUINE  
Black mullet marinated with lime 22€  
...  
MEZZE MANICHE  
Alla amatriciana 23€  
...  
SICILIAN PURPLE EGGPLANT  
Houmous and pickled turnips 18€  
...  
RED MULLET  
Bisque, fennel, aioli and Charlotte potatoes 24€  
...  
TENDER VEAL  
Piperade and romesco sauce 25€



## *To share*

ROASTED LAMB FROM BELAUN 72€  
Spring vegetables and juicy salad  
...  
100 DAYS YELLOW CHICKEN 64€  
Green peas, spring onions, cherries and salad  
...  
BLUE LOBSTER IN TWO STAGES 120€  
Lobster tail, spicy butter and carrots  
&  
Linguine, lobster, datterini and herbs from  
our garden

## *desserts*

Cheese plate from Taka & Vermo 15€  
Pistachio biscuit, red berries and mint & blackcurrant sorbet 12€  
Nanina's ricotta, stewed rhubarb and honey ice cream 10€  
Mascarpone mousse, chocolate and coffee ice cream 10€