

GRANDS BOULEVARDS

chef des cuisines : Giovanni Passerini *chef exécutif*. Mariola Cid Corral

Lunch

Starter & main or main & dessert 23€

Starter, main & dessert 27€

Starter

Roasted quail, sucrine salad, tamarind sauce & Bronte pistachio nuts.

✓ Beetroot tartare, eggplant caviar, wild herbs & smoked ricotta.

Haddock croquettes and sweet potatoes, Paimpol white beans & grape.

Main

✓ Cacio e pepe bucatini.

Skate wing, chickpeas passatina, braised endives, miso sabayon.

Beef skirt, confit tomatoes and peppers, salsa verde.

Dessert

Cheese platter (+2€)

Soft biscuit with Iran anis pastry cream, greengage & abricot compote.

Fig pie, greek yogurt.

the selection of our sommelier

Vins rouges

Côtes du Roussillon Villages - Les Terres Grillées - Domaine Piquemal - 2014 - 7€

Italie Costa Toscana - Un Litro - Ampeleia - 9€

Vins blancs

IGP des Collines Rhodaniennes - Domaine Aurelien Chataignier - Viognier - 9€

Saumur - Les Cormiers - Château de Villeneuve - 2019 - 11€

✓ *Vegetarian starter & main*



Vegan option on request

All our (seasonal) products are sourced by our chef Sho Ashizawa
and come from small producers who work in a sustainable agriculture approach

PNet price in euros - service included
Alcohol abuse is dangerous for your health, consume with moderation