

LUNCH DEAL 31€

Small plate of your choice + Dish of the day
or
Dish of the day + Dessert of your choice

small plates

Pecorino arancini, crispy risotto balls with a heart of melted pecorino (v)	12€
Egg mayonnaise with tarragon, dried tomato, olive and lime (v)	9€
Cod tarama, sourdough toast	9€

starters

Gazpacho, stracciatella, croutons, olive oil & sherry vinegar (v)	12€
Octopus salad, potatoes, shallots & lemon dressing	14€
Fried eggplant, herb yogurt, lemon & fresh mint (v)	13€
Sea bream carpaccio, preserved lemon, olive oil & Espelette pepper	16€
Burrata 125g, heirloom tomatoes, olive oil & fresh basil (v)	15€

salad & pasta

Caesar salad, chicken fillet, smoked bacon, parmesan, anchovy Caesar dressing, croutons	25€
Greek-style "Gramaci" salad, sesame-seared red tuna & olive oil	26€
Fresh fusilli with pesto verde, feta & pine nuts (v)	20€

main

Ribeye steak 300g, rosemary fries, Gramaci sauce	34€
Milanese-style veal chop, ratatouille	30€
Chicken supreme, baby potatoes, fava beans, peas & rosemary jus	27€
Gramaci cheeseburger, rosemary fries	26€
<i>180g beef patty, tomato, lettuce, caramelized onions, smoked Scamorza cheese, pickles, mayonnaise</i>	
Sea bream fillet, camargue tomato rice & sauce vierge	28€
Cod fish, vegetable ratatouille & bouillabaisse style jus	27€
Dish of the day	25€

To share

Prime rib 1.2 kg, Gramaci sauce 79€

suggestion for two people, served with two sides of your choice

sides

rosemary fries, baby potatoes, camargue tomato rice,
green salad, ratatouille

4€

(V) Vegetarian

desserts

Polenta cake 12€

Caramelized pears, green cardamom custard.

Panna Cotta 12€

Orange blossom & pistachio tuile.

Torta Caprese 12€

Dark chocolate cake with vanilla whipped cream, almonds.

Basque cheesecake 12€

Fresh cheese softness, orange coulis.

Tiramisu 12€

Coffee tiramisu, smooth mascarpone cream.

Affogato 9€

Warmth of the coffee, freshness of the vanilla.

Cheese plate 12€

Trio of matured cheeses with fig jam.

ice cream & sorbet

Chocolate

Intense, roasted, melting like a ganache

Vanilla

Madagascar, Smooth, spicy, refined

Strawberry

Refreshing and naturally fruity, from ripe strawberries

Lemon

Lively, tangy, refreshing

One scoop

4€

@gramacirestaurant

This restaurant is a true tribute to the generosity and warmth of the South. Inspired by the straightforward flavours of Provence, with hints of Italian and Spanish influences, we are dedicated to delighting you with every dish. Reflecting the Mediterranean art of hospitality, “Gramaci” means thank you in Provençal, a simple word that expresses our desire to offer you a truly enjoyable and convivial experience.