

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, tomato, olive and lime (v)	9€
Cod tarama, sourdough toast	9€

starters

Cauliflower velouté with truffle, chive oil (v)	12€
Sea bream carpaccio, lemon olive oil, Espelette chilli	16€
“Pâté en croûte” Mr Brosset with poultry, pistachio, gizzard and foie gras, fig jam	14€
Burrata 115g, roasted squash with Provence honey, toasted hazelnuts (v)	15€

salad & pasta

Caesar salad, chicken fillet, smoked bacon, parmesan, anchovy Caesar dressing, croutons	25€
Fresh fusilli from Pastificio Oronza, tartufata sauce, mushrooms (V)	22€

main

Osso buco, creamy parmesan polenta	28€
Chicken supreme, baby potatoes, thyme jus	27€
Ribeye steak 300g, rosemary fries, Gramaci sauce	34€
Gramaci cheeseburger, rosemary fries	26€
180g beef patty, tomato, lettuce, caramelized onions, Taleggio cheese, pickles, mayonnaise	
Mediterranean sea bass, tomato-braised fennel, marjoram sauce	27€
Salmon fillet, glazed carrots, lemon beurre blanc	26€
Dish of the day	25€

To share

Prime rib 1.2 kg, Gramaci sauce 69€

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

sides

polenta, rosemary fries, baby potatoes, glazed carrots, green salad

4€

(V) Vegetarian
(VG) Vegan

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€

Served by the spoon, soft and generous.

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.