

Boubalé: A refined and elegant signature cuisine, a gourmet journey at the crossroads of Mediterranean culinary repertoire and the Levantine culinary heritage that runs through our DNA

## Mezze

Tahini hummus, pita bread	7€
Crispy rolls stuffed with spinach and ricotta	10€
Eggplant caviar, coriander, sesame, pita bread	9€
Veggie falafel, anchovy sauce	8€
Crispy gambas flavoured with lemon	12€

## Starters

Confit zucchinis, crunchy cauliflower tzatziki	14€
Yellowtail crudo with condiments	18€
Mushroom hot soup, slow cooked egg	16€
Herbs salad, cranberry, almonds, yogurt	14€

## Mains

Chicken breast flavoured with sumac, potatoes purée, meat gravy	29€
Shrimp kefta, braised lettuce, Xeres vinegar vinaigrette	26€
Roasted seabass, samphire warm spinach baby leaves	32€
Fregola pesto, green peas burrata cheese foam	24€
Boubalé Caesar salad	26€

## Signatures

Slow cooked lamb shoulder flavored with spices (for 2 pers.)	65€
Roasted beef fillet, pakchoi and fava Gravy sauce flavoured with Zaatar	36€
Seared bluefin tuna with caraway, fried onions and condiments	32€
- 2 sides to choose	
Steamed green peas	
Potatoes purée	
Braised lettuce	
Warm spinach baby leaves	

## Desserts

Lemon sorbet with fresh fruits and Iranian black lemon	11€
Pecan Cake with tonka bean ice cream	13€
Chocolate mousse, tahini ice cream	13€
Orange blossom panna cotta with mango, pistachio, and lime	12€
2 Nids incontournables by Maison Aleph®	11€

Extra side 7€

Floor : Justine, Maxime, Karla, Lisandro, Soufiane, Raphael, Enzo, Lola, Antoine; Pierre Alexandre, Marion, Laurine, Sirine

Kitchen : Mody, Karol, Petra, Ayoub, Ali, Sacha, Hichem, Nathu, Ousmane, Younus, Raymond, Noorulah

Stewarding : Abdul, Arif, Bine, Boubacar, Diallo / Bar : Virgile, Julien, Leonardo, Lucie, Carlo, Simon

Menu allergène sur demande. L'abus d'alcool est dangereux pour la santé.

Prix en euros, taxes et services inclus.

Nos viandes proviennent d'UE.