

Gramaci



This restaurant is a tribute to the warmth of the South, the straightforward flavors of Provence tinged with Italian and Spanish influences. Reflecting the Mediterranean sense of hospitality, “Gramaci” means thank you in Provençal.

@gramacirestaurant

small plates

Pimientos de Padrón (VG)	7€
Truffle arancini (V)	9€
Grilled calamari skewer & nduja	14€
Pulpo à la Gallega	16€
Cured coppa & balsamic onions	11€

starters

Buffalo Burrata, colourful tomatoes & basil (V)	14€
Sea Bream Carpaccio with preserved lemon, olive oil & Espelette pepper	16€
Vitello tonnato, homemade tuna mayonnaise, capers, anchovies, caper flowers	12€
Fried Eggplants, lemon yogurt sauce & Espelette pepper (V)	9€

salads

Niçoise Salad - tuna fillet, Taggiasca olives, potatoes, artichokes in oil, dried tomatoes, hard-boiled eggs, green beans	24€
Gramaci Salad - sucrine lettuce, yellow and red endive, buffalo mozzarella, olives, roasted colourful tomatoes, radish, basil (V)	22€

pasta

Casarecce with pesto & stracciatella (V)	18€
Linguine with bisque, prawn tartare & Menton lemons	29€

mains

Red mullet fillet with herbs & fennel salad with citrus	24€
French ribeye 250g, rosemary fries & Gramaci sauce	32€
Provençal stuffed vegetables, tomato, zucchini, bell pepper and homemade stuffing	28€

To share



Sole meunière 600g, caper butter 76€

Veal chop milanese 500g 68€

- Suggestion for two people -
Three side dishes of your choice with the shared mains

side dishes

Roasted potatoes, Green salad, Camargue rice, Rosemary fries, Provençal ratatouille. 4€

Desserts

Fromages	9€
selection of three cheeses.	
Baba Gramaci	10€
strawberry whipped cream, verbena liqueur, strawberry coulis and fresh strawberries.	
Tiramisu	10€
homemade ladyfingers soaked in coffee syrup, Namelaka chocolate cream, coffee and mascarpone mousse.	
Affogato	7€
specialty coffee served with vanilla ice cream.	
Artisanal ice creams and sorbets	4€

Chariot de Tartes

Ask to see our cart of Mediterranean tarts, to finish your meal with a touch of sunshine.

Slice 10€

Gourmet option 12€



Cocktails

Espresso Martini 16€

Spicy Margarita 16€

Fig Negroni 16€

Liqueurs & Digestifs

Limoncello, St Germain, Amaretto, Bailey's, Get 27. 10€

COGNAC - Martel V.S, Martel VSOP, Grappa 16€

CALVADOS - Pays d'Auge 16€

ARMAGNAC - Laubade Hors d'Age 16€

EAUX DE VIE - Poire, Mirabelle 16€

Sweet Wines

MOSCATO D'ASTI, 'Lumine', Ca'd'Gal, Piemont 2022. 6/41€

JURANCON MOELLEUX, Domaine de Souch, South-West 2022. 65€

