



menu

starters

Pickled olives	290
Pickled artichokes	390
Cheese plate: parmesan, gruyere, manchego, brie	1390
Meat platter: chorizo, salami with truffles, bresaola, parma	1150
Beef tartare with parmesan ice cream	690
Langostino tar-tar with tomato	750
Tuna tar-tar with chips of algae	790
Smoked salmon pate with cucumber	340
Chicken liver pate with pear-onion jam	440
Bruschetta with smoked salmon and cheese	290
Bruschetta with octopus	490
Bruschetta with beef tartar	440
"Khincali" with Sulguni cheese, spinach and walnuts	290
Stracciatella with rocket, dried tomatoes and parma	890
Halloumi with mushrooms and tsatsiki	590

salads

Warm salad with octopus and tapenade mousse	790
Duck salad with quinoa	440
Warm lentil salad with Feta cheese and aubergine mousse	390
Salad with shrimps and chukka snow	590
Green salad with brie	490

soups and pasta

Pumpkin soup with guinea fowl	440
Cream soup of celery root with scallops and porcini mushrooms	440
Thai soup with shrimp	490
Pasta with smoked salmon and spinach	690
Beetroot orzo with duck and jelly balsamic	690
Risotto with seafood	890
Risotto with mushrooms	690

main course

Tuna fillet with aubergine and lime sour cream	990
Squid with fennel	790
Trout with sauce of walnuts, beets and pomelo	790
Duck confit with smoked carrot puree and polenta	840
Baby chicken with kinoa risotto	790
Stewed lamb with aubergine and onion sauce	840
Beef cheeks with celery foam	840
Flank steak with potato cream and ramsons	990
Pork belly bbq with watermelon	790

deserts

Brownie with banana-yoghurt ice cream	400
Cheesecake with raspberry sorbet, berries and caramel	430
Panna cotta with lemongrass, berries and snow	400
Mango, raspberry-basil sorbets	270