

SNACKS:

WHOLE ARTICHOKE - with pecorino cream 95,-

NV Dominio de los Duques Cava 95,-/475,-

PULPO CARPACCIO - with seaweed cracker & paprika aioli 95,-

2022 Great Expectations, Colombar 95,-/450,-

SMOKED SARDINE - on brioche bread & whipped brown butter 95,-

2021 Markus Molitor, Riesling Trocken 95,-/575,-

SERRANO HAM - from Burgos 105,-

2019 Bodegas Enate Cabernet Merlot 105,-/500,-

BREAD - with olive oil & ricotta 40,-

DISHES

PIKE PERCH CEVICHE - with green apples, fennel & cucumber 165,-

2022 Elephant Hill, Sauvignon Blanc 110,-/525,-

SQUASH - with white beans & piquillo cream 135,-

2021 Haus Klosterberg, Riesling 95,-/575,-

BEEF TARTAR - of danish jersey ox, smoked egg yolk & chips 155,-

2020 Michael Magnien Cote dOr Pinot Noir 120,-/575,-

MUSHROOM & RAMSON RISOTTO - with Robiola cheese 155,-

2021 Sensazioni, Viogner 100,-/475,-

GRILLED SEABASS FILLET - with mussel-parsley sauce & green beans 175,-

2021 Joseph Faiveley, Bourgogne Blanc 120,-/575,-

GRILLED WHOLE SEABASS (300 gr) - with mussel-parsley sauce, green beans & potatoes 399,-

2021 Joseph Faiveley, Bourgogne Blanc 120,-/575,-

SWEETS

CREAMY CHOCOLATE TART - with whipped cream 95,-

NV Fonseca, Tawny Port 95,-/450,-

1/ 3/ 5 TYPES OF CHEESE- condiments 50 / 135 / 165,-

2021 Paolo Scavino Nebbiolo Langhe 135,-/650,-

CREAM PUFF 50,-

Glass/ bottle. See our wine card for a larger selection of wines

BAR SNACKS:

Truffle chips 59,-

Smoked almonds 59,-

Marinated olives 59,-

2 COURSE MENU SELECTED BY THE KITCHEN 245,-
STARTER/MAIN OR MAIN/DESSERT

3 COURSE MENU SELECTED BY THE KITCHEN 345,-
(Must be chosen by the whole table)

In case of allergies please inform the staff.
Surcharge might be added to credit card payments