

APPETIZERS

OCTOPUS AND POTATO SALAD - GF 26
grilled octopus, anchovy aioli, chive dressing

SALMON GRAVLAX - GF 18
salmon cured in beets, orange and dill

FETA CHEESE LABNEH - V 18
with rosemary tomatoes and pita bread

PROVOLETTA WITH LAMB SAUSAGE - GF 36
provolone cheese, lamb and blue zone honey

GORGONZOLA MUSHROOMS - V 28
parsley, bread crumbs, parmesan and gorgonzola cheese

BEEF CARPACCIO - GF 26
with parmesan and rucola lettuce

SIDES

BABY POTATOES - V | GF 14
with parmesan and herbes

SWEET POTATO MASH - VG | GF 10
grilled with honey and cream

SAUTEED ASPARAGUS - V | GF 14
with black pepper and parmesan cheese

MISO ONIONS - V 10
grilled with miso, butter, white wine

SAUTEED MUSHROOMS - VG | GF 16
with olive oil and garlic

SALAD - VG | GF 14
greens, zuchini, cherry tomatoes

GRILLED CORN - VG | GF 8
Mexican street style

MAIN DISHES

WAGYU BURGER 35
truffle mayo, camembert, bacon and caramelized onions

COULOTTE / PICAHNA 42

PRIME FLANK STEAK 64

TENDERLOIN 50

GARLIC BUTTER SHRIMP 36

DEMI-GLACE SHORT RIB 45

SEARED ROMESCO TUNA 28

SAUCES

DEMI-GLACE - GF 3

ROCOTO PEPPER - VG | GF 3

GORGONZOLA CHEESE - V | GF 6

SUNDRIED TOMATO CHIM - VG | GF 3

CREAMY ROASTED GARLIC CHIMI - VG | GF 3

DESSERTS

CHOCOLATE AND CARAMEL FONDANT - V 17

MANGO AND COCONUT TART - V 14

GOAT CHEESE AND BLACKBERRY TART - V 14

VG - VEGAN

V - VEGETARIAN

GF - GLUTEN FRIEND