



Hunger as a source
of inspiration?

- It is possible.

Cold appetizers

EGGPLANT^{1, 6, 9, 10, 11} 14 €
Miso-tofu cheese cream,
vegetable julienne,
spicy glaze, sesam seeds

SALMON TARTAR^{3, 4, 10} 18 €
avocado cream, trout caviar,
egg yolk, tapioca crisp

GREENLAND SHRIMP^{2, 7} 18 €
Stracciatella, mango,
avocado, lotus root,
mint remoulade

BEEF CARPACCIO⁷ 18 €
truffle, capers,
sun dried tomatoes,
arugula, hard cheese

GREEK SALAD⁷ 14 €
Feta cheese, tomatoes, cucumbers,
bell pepper, red onions,
Kalamata olives, oregano,
extra virgin olive oil

KALE SALAD^{8, 10} 12 €
pumpkin, quinoa, chickpeas,
pecans, pomegranate,
mustard – honey sauce

DUCK MEAT SALAD^{6, 11} 18 €
Peking duck meat,
lettuce leaves,
mango, cherry tomato,
orange – sesame oil sauce

ANTIPASTI^{1, 6, 7} 26 €
Bresaola air-dried beef,
Salami sausage, Prosciutto ham,
bocconcini mozzarella cheese balls,
marinated pepper,
artichokes, dried tomatoes,
Focaccia bread

**DELICACY
CHEESES**^{1, 7, 8, 12} 24 €
cloudberry jam, grapes,
breadsticks, roasted nuts, berries

Hot appetizers

**BAKED CAMEMBERT
CHEESE**^{1, 6, 7} 14 €
red currant – onion chutney,
small french baguette, berries

SCALLOPS^{4, 7, 9, 12, 14} 24 €
black salsify – apple puree,
spinach, sun dried tomatoes,
lemongrass sauce, Prosciutto ham

OCTOPUS^{7, 14} 28 €
baby potatoes, Nduja, bell pepper gel,
grilled tomato, Kale, lime

CASARECCIA^{1, 6, 7} 21 €
beef fillet, grilled bell peppers,
artichokes, shiitake mushrooms,
sun dried tomato, cream sauce,
hard cheese

Soups

**CREAM OF BROCCOLI AND
CAULIFLOWER SOUP**^{7, 8} 12 €
goat cheese, hazelnut, herb oil

**«SNOB» SEAFOOD
SOUP**^{2, 4, 6, 9, 14} 21 €
tiger prawn, sea bream, salmon,
scallop, calamari, mussels

Pizza 30cm Ø

MARGHERITA^{1, 7} 24 €
Mozzarella di Bufala,
tomato sauce, basil pesto

PEPPERONI^{1, 6, 7, 10} 24 €
Pepperoni, tomato sauce,
jalapeno, cheese, arugula

NAPOLI^{1, 4, 7} 24 €
anchovy, olives, capers, tomato sauce,
cheese, red onion, basil

Main course

SALMON FILLET ^{2, 4, 6, 7, 9, 12, 14} 27 €
baby potatoes, Kale,
edamame beans, trout caviar,
mussel - saffron sauce

TUNA STEAK ^{4, 6, 7, 10} 29 €
asparagus, Pak Choi, fennel puree,
olive – caper tapenade,
bonito flakes

BLACK COD FILLET ^{4, 6, 7, 10} 38 €
mashed potatoes, broccolini,
Mu - err mushrooms,
Shimeji mushrooms,
spinach, soy – ginger glace

**CORN FED
CHICKEN BREAST** ^{7, 9} 26 €
mashed potatoes, broccolini,
baby carrots, creamy broth sauce

DUCK BREAST ^{1, 3, 7, 9} 30 €
sweet potato puree, polenta croquettes,
Demi - glace sauce with cherries

**BEEF
CHEESEBURGER** ^{1, 3, 6, 7, 8, 11} 28 €
truffle french fries,
garlic aioli, bacon, BBQ sauce

**BLACK ANGUS
FILLET STEAK** ^{7, 10, 12} 49 €
boiled - fried potatoes,
grilled tomato,
green beans, portwine sauce

Desserts

CREME BRULEE ^{3, 7} 10 €
Passion fruit,
caramel, meringues

OLIVE OIL CAKE ^{3, 6, 7, 8} 10 €
polenta, lemon, blackberries,
cardamon ice cream

«SNOB OPERA»
CAKE ^{1, 3, 6, 7, 8} 10 €
chicory, chocolate, pecans

MACARONS ^{3, 6, 7, 8} 15 €
black currant, sea buckthorn, quince

**ARTISAN BISCUIT
SELECTION** ^{1, 3, 6, 7, 8, 11, 12} 8 €
cranberry and orange sable,
honey and almond triangles,
chocolate cookies



List of allergens

/dish can include allergens
and products of their content/

- 1 - Cereals / Gluten
- 2 - Crustaceans
- 3 - Eggs
- 4 - Fish
- 5 - Peanuts
- 6 - Soybeans
- 7 - Milk
- 8 - Nuts
- 9 - Celery
- 10 - Mustard
- 11 - Sesame seeds
- 12 - Sulfur dioxide
- 13 - Lupin
- 14 - Molluscs

