



HUNGER AS A SOURCE
OF INSPIRATION?

- IT IS POSSIBLE.

COLD APPETIZERS

- ROASTED EGGPLANT** ^{8,9} 12 €
Miso glaze, Tofu cheese sauce,
vegetable julienne, pine nuts, herb oil
- BUFFALO MOZZARELLA** ⁷ 14 €
buffalo milk cheese, cherry tomato, figs,
balsamic cream, extra virgin olive oil
- SMOKED EEL** ^{4,7} 18 €
smoked eel fillet, avocado, broccoli,
cream cheese, lemon – thyme sauce
- BEEF CARPACCIO** ^{1,7} 18 €
truffle, shallot vinaigrette, capers,
sun dried tomatoes, arugula, hard cheese
- ANTIPASTI** ^{1,7} 24 €
Bresaola air-dried beef, Salami sausage, Prosciutto ham,
Bocconcini mozzarella cheese balls, grilled pepper,
pickled artichokes, dried tomatoes, Focaccia bread

SALADS

- GREEK SALAD** ⁷ 12 €
Feta cheese, tomatoes, cucumbers, onions,
Kalamata olives, oregano, extra virgin olive oil
- LETTUCE SALAD
WITH TIGER PRAWNS** ^{2,8} 16 €
tiger prawns, mixed lettuce leaves, tomatoes,
cucumbers, carrots, avocado, pine nuts,
balsamic cream, extra virgin olive oil
- DUCK MEAT SALAD** ¹¹ 18 €
pulled Peking duck meat, mixed lettuce leaves,
mango, cherry tomato, lime – sesame oil sauce

HOT APPETIZERS

**BAKED FRENCH
CAMEMBERT CHEESE** ^{1,7} 14 €

red currant chutney,
small french baguettes

SCALLOPS ^{2,7,9} 21 €

celery - apple puree,
Shiitake mushroom,
white wine Velouté sauce

OCTOPUS ^{6,7} 24 €

potato - hemp puree,
colourful beans,
Kale cabbage,
bell pepper - tomato sauce

SOUPS

**CREAM OF
CAULIFLOWER SOUP** ^{7,8} 12 €

truffle, grilled bell peppers,
chickpea, quinoa, herb oil

**BOUILLABAISSÉ
SEAFOOD SOUP** ^{2,4,7,9,14} 18 €

tiger prawn, sea bass,
salmon, scallop,
calamari, mussels

PIZZA

30cm Ø

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|---|------|
| MARGHERITA ^{1,3,7,9} | 18 € |
| Mozzarella di Bufala,
tomato sauce, basil | |
| PEPPERONI ^{1,3,7,9} | 18 € |
| Pepperoni, tomato sauce,
arugula, cheese | |
| PROSCIUTTO ^{1,3,7,9} | 18 € |
| Prosciutto ham,
BBQ sauce, mango,
arugula, cheese | |

PASTA

- | | |
|---|------|
| TAGLIATELLE ^{1,3,7} | 18 € |
| Roasted mushrooms,
cherry tomato, spinach,
truffle oil sauce,
hard cheese | |
| SPAGHETTI ^{1,2,3,4,7,14} | 21 € |
| cuttlefish, salmon,
calamari, mussels, spinach,
tomato sauce | |
| CASARECCIA ^{1,3,7} | 21 € |
| beef fillet, grilled bell peppers,
shiitake mushrooms, sun dried tomato,
cream sauce, hard cheese | |

FISH MAIN COURSE

- TUNA STEAK** ^{4,7,11} 26 €
beetroot puree, Pak Choi, Broccolini,
olives, capers, sun dried tomato, parsley,
extra virgin olive oil
- COD FILLET** ^{4,7} 29 €
Caviar, green pea – spinach puree,
baby carrots, white wine – lemongrass sauce
- SEA BASS FILLET** ^{2,3,4,7} 34 €
tiger prawns, asparagus,
Béarnaise sauce

MEAT MAIN COURSE

- CORN FED CHICKEN BREAST** ⁷ 24 €
mashed potatoes, Broccolini,
baby carrots, creamy broth sauce
- BEEF CHEESEBURGER** ^{1,3,7} 25 €
truffle French fries, dried cherry tomatoes,
garlic aioli, tomato sauce
- BLACK ANGUS RIBEYE STEAK** ⁷ 45 €
boiled – fried potatoes,
dried cherry tomatoes, green pepper sauce
- BLACK ANGUS BEEF FILLET STEAK** ^{7,9} 45 €
Jerusalem artichoke puree,
Kale cabbage, Boletus mushrooms,
Demi-glace sauce with blackberries

DESSERTS

BLACK FOREST ^{1,3,7}	10 €
dark chocolate, cherries, vanilla cream	
CREME BRULEE ^{3,7}	10 €
raspberries, blackberries, caramel, meringues	
APPLE DREAM ^{1,3,7}	10 €
apples, caramel, camomile mousse, lemon sponge	
MACAROONS ^{1,3}	12.50 €
black currant, sea buckthorn, quince	
DELICACY CHEESES ^{1,3,7,8}	21 €
cloudberry jam, pear Confit, grapes, breadsticks, roasted nuts	
ARTISAN BISCUIT SELECTION ^{1,3,5,7,8,11}	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