

Aperitif / Snacks

Negroni	29
Fleury, Blanc de Noir, Brut N.V.	88
Focaccia / butter (v)	9
Kimchi (v)	12
Gordal olives / grapefruit / basil (v)	19
Padron peppers / pesto Romesco (v)	19
Fine de Claire oyster / chimichurri	19 / pc.

Starters

Celeriac soup / green apple / chestnuts	25
Black pudding / egg yolk / hoisin sauce	35
Pig's head croquet / pickles / gribiche sauce	35
Beef tartare / bocquerones / potato chips	42
Wild trout / sour cream / herbs	45
Beef Tataki / truffle / perilla	55
Ceviche / seabass / oyster	59

Main Courses

Pike perch raviolo / spinach / beuree blanc	49
Picanha steak / Cafe de Paris / broccoli	89
Beef fillet / chanterelles / truffle / foie gras sauce	149

Grill

Seabass / mussels / miso	149
Pork chop / dry aged for 21 days /	21 / 100g
New York steak	26 / 100g
Rib Eye steak / dry aged for 28 days /	42 / 100g
Cote de boeuf / dry aged for 90 days / for 2-3 people	69 / 100g

Sauces

Green peppercorn / Madeira / Chimichurri / Truffle Mayo / Bordelaise / Cafe de Paris /	5
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Sides

Mixed leaf salad / smoked dressing	15
Fried potatoes / Ranch dressing	16
Butternut squash / yoghurt / Zaatar	17
Spinach / bone marrow	18

Menu is for reference
 Minor changes are implemented every day

*For parties of 5 and above 12.5% service will be added
 Allergen menu available on request*