Sourdough Bread 14
kamut bread / échiré butter / extra virgin olive oil

Tomato Textures 26
tomato mousse / jalapeño / green olives / herbs

Oyster & Tuna 29
yellow fin tuna / oyster emulsion / salicornia sauce
Upgrade oscietra caviar 20 / 5g 40 / 10g

Sicilian Prawns Tartare 28
white shoyu / yuzu / lemongrass
Upgrade oscietra caviar 20 / 5g 40 / 10g

Blue Fin Tuna Carpaccio 27
green tomatoes / dill vinaigrette / sourdough / fig leaf oil

Organic Truffle Salad 23
parmesan / roasted hazelnuts / truffle vinaigrette / pickled shallots

Foie Gras 26
foie gras parfait / berries / pistachios / umeboshi brioche

USDA Prime Beef Tartare 32
smoked eel / cured egg yolk / sourdough
Upgrade oscietra caviar 20 / 5g 40 / 10g

Girolles Mushrooms 27
beetroots / buckwheat / kale

Jerusalem Artichoke 26
black truffle / hazelnut / celeriac sauce / truffle jus

Zucchini Flower 28
stuffed with red prawns / zucchini purée / saffron sauce

Scallops 28
peas / sugar snaps / dashi sauce

White Grouper 48
mussels / green shiso / herbs sauce

USDA Prime Beef Fillet 78
smoked mustard foam / kohlrabi / beef jus

Iberico Pork 48
Iberico Secreto Bellota Joselito / French fries

Ribeye 66 / 300g 84 / 400g 105 / 500g
Creekstone Farms USDA Prime

T-Bone 110 / 650g 127 / 750g
Creekstone Farms USDA Prime

Wagyu Sirloin 105 / 300g 135 / 400g
Snake River Farms USDA

Japanese Wagyu Sirloin 113 / 200g
Kagoshima A5

All steaks are accompanied by textures of mushrooms and broccolini

For allergies and food intolerances, please, kindly inform a member of our team

All prices are in Euro and are inclusive of the 9% VAT