

TO SHARE

Not eligible for discounts

Homemade Guacamole Corn chips	11.00	Charcuterie Board	25.00
Pizzette al Tartufo <i>(Summer truffle – Tuber aestivum)</i>	24.00		

STARTERS

Mixed Green Salad And Crudités	13.00	Green Asparagus and Button Mushroom Tatin Poached egg and truffle sabayon <i>(Tuber aestivum)</i>	24.00
Melon Gazpacho with Espelette Pepper and Balsamic Pearls Bruschetta with fresh goat cheese and honey	23.00	Prawn Tartare Avocado, peach & basil condiment, elderflower vinaigrette	23.00
Shellfish Ravioli Crayfish sauce	23.00	Mildly Spiced Kefta Skewer Pita bread and lemon mint yogurt	24.00
Roasted Octopus with Paprika Chorizo espuma	24.00		

LARGE SALADS

Not eligible for discounts

Caesar Salad Roasted chicken, romaine lettuce, Parmesan, croutons, traditional dressing	23.50	Roasted Apricot Salad with Honey and Rosemary Buffalo burrata, arugula pesto, Parma ham	25.00
Poke bowl Prawns, avocado, mango, seasoned rice, edamame and ponzu sauce	25.00		

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Roasted Cauliflower with Mild Curry	29.00	Prawn Tartare	40.00
Crispy chickpeas, hummus and pomegranate		Avocado, peach & basil condiment, elderflower vinaigrette, vinegared rice	
Veal Burger	36.00	Iberian Pork Secreto and Chorizo Skewer	39.00
Homemade Béarnaise sauce, onion pickles, gherkins, tomatoes, lettuce and fries		Kamado-braised, porcini mushroom jus, potato mille-feuille	
Asparagus and Prawn Ravioli	38.00	Seared Tuna with Satay	41.00
Toasted pine nuts		Saffron and ginger sabayon, caramelized carrot mousseline	
Chef's Vol-au-Vent	40.00	"Crying Tiger" Style Beef Tataki	42.00
Veal, poultry, foie gras cream, button mushrooms, fondant potatoes		Chimichurri, guacamole and fries	
Chicken Cordon Bleu	39.00	7-Hour Slow-Cooked Lamb Stuffed with Figs and Almonds	42.00
Appenzeller cheese and Grisons cured beef, Mushroom sauce and beurre noisette potato mousseline		Silky jus, polenta and vegetable chips	
Beef Tartare & Fries	38.00	Rossini-Style Duck Breast Tournedos	43.00
Truffle Beef Tartare with Creamy Burrata & Fries <i>(Tuber aestivum)</i>	39.00	Foie gras and truffle jus (<i>Tuber aestivum</i>), potato mousseline and candied shallots	

Our prices include VAT: 8.1%
Please ask our team about allergens.
The origin of our products is displayed in the restaurant.