



From *gourmet* board

Olives/ <i>Nocellara del Belice/ Peleponnese kalamata</i>	6€
Shef meat selection	
<i>Cecina de Leon/ wild boar/ chorizo Pata Negra/ Pomeranian liver pate</i>	18€
Cheese selection	
<i>Comte/ Mimolette Normandie/ La Chevre Noire/ Fourme d`Ambert</i>	19€

Light *entreés*

Stracciatella (Italian fresh cream cheese from the region of Puglia)	12€
Asparagus/ avocado/ zucchini/herbs	
Boletus & royal oyster mushroom tartare	15€
Miso-soy eggplant/ filled savoy cabbage/ sauce <i>gribiche</i>	
Prawns <i>pil pil</i>	11€
Lobster spice oil/ garlic/ brioche toast/ tomato salsa	
Seared avocado with Argentinian prawns	15€
Humus/ lemongrass-sesame sauce/ <i>nerka</i> caviar/ <i>espelette</i> pepper	
Grilled Pacific calamari	14€
Marinara sauce/ lime – chili salsa	
<i>Dry Aged Angus</i> beef tartare	18€
Bolete mushroom/ marinated vegetables/ <i>pecorino</i> cheese/ truffle aioli/ <i>brioche</i>	
Pate <i>en Croute</i> terrine	18€
Duck/ duck mousse/ goose <i>foie gras</i> / veal/ pearl chicken/ pistachio	
Pan-seared <i>foie gras</i>	18€
French toast/ caramelized apple with vanilla/ lingonberry/pistachios/ <i>Pedro Ximenez</i> sherry	
Quail fillet	14€
Truffle puree/ black trumpet mushrooms/ chives oil/ Amazonas chili	

Culinary *voyage*

Seafood and fish	
Halibut/ tiger prawns/ squid/ mussels/ lemongrass	12€
Duck <i>consome</i>	
Tortellini with braised veal cheeks/ oyster mushrooms/ pak choi/ tofu cheese	13€



Tastes of the world

Halibut Quinoa with black root and asparagus / mussel white wine sauce	24€
Duck breast Jerusalem artichoke and black root puree / figs / goat cream cheese / tomatoes / bergamot red wine sauce	18€
Grilled Welsh lamb Potato-truffle purée / spinach / mushrooms / red wine - bergamot sauce	26€
Deer <i>wellington</i> Baby beets/ kale/ carrot chutney/ cognac sauce	26€
Slow braised (24h) <i>Black Angus</i> rib Sauce <i>Madeira</i> / baked potato-onion purée/ <i>chimichurri</i> sauce/ <i>roquefort</i> cheese	24€
<i>Dry Aged Black Angus</i> steak (28d) Baked potato/ forest mushrooms /seasonal vegetables /peppercorn sauce	26€
Organic beef burger <i>Brioche</i> bread/ <i>raclette</i> cheese/ yalta onion / jalapeno sauce / french fries	17€
<i>Pjemonta Tajarin Tagliolini</i> Argentinian prawns/ scottish scallops/ <i>vongole</i> clams/ <i>beurre noisette</i> sauce	16€
Oven baked eggplant Tahina/ pomegrante/ herb quinoa/ feta cheese/ yoghurt	14€

Delicious desserts

<i>Valrhona</i> Chocolate cake <i>Creme Fraiche</i> / cherries	8€
Amalfi lemon cake Apple merengue/ almond-chia cookie/ mango coulis/ champagne sorbet	8€
<i>Café gourmand</i> Selection of mini cakes/ hazelnut, pecan and pistachio parfums/ espresso macchiato	10€