

<p>APPETIZERS</p> <p>OCTOPUS AND POTATO SALAD - GF 26 grilled octopus, anchovy aioli, chive dressing</p> <p>SALMON GRAVLAX - GF 18 salmon cured in beets, orange and dill</p> <p>FETA CHEESE LABNEH - V 18 with rosemary tomatoes and pita bread</p> <p>PROVOLETTA WITH LAMB SAUSAGE - GF 36 provolone cheese, lamb and blue zone honey</p> <p>GORGONZOLA MUSHROOMS - V 28 parsley, bread crumbs, parmesan and gorgonzola cheese</p> <p>BEEF CARPACCIO - GF 26 with parmesan and rucola lettuce</p>		<p>SIDES</p> <p>BABY POTATOES - V GF 14 with parmesan and herbes</p> <p>SWEET POTATO MASH - VG GF 10 grilled with honey and cream</p> <p>SAUTEED ASPARAGUS - V GF 14 with black pepper and parmesan cheese</p> <p>MISO ONIONS - V 10 grilled with miso, butter, white wine</p> <p>SAUTEED MUSHROOMS - VG GF 16 with olive oil and garlic</p> <p>SALAD - VG GF 14 greens, zuchini, cherry tomatoes</p> <p>GRILLED CORN - VG GF 8 Mexican street style</p>	
<p>MAIN DISHES</p> <p>WAGYU BURGER 35 truffle mayo, camembert, bacon and caramelized onions</p> <p>COULOTTE / PICAHNA 42</p> <p>PRIME FLANK STEAK 60</p> <p>TENDERLOIN 48</p> <p>GARLIC BUTTER SHRIMP 36</p> <p>ARTISANAL SAUSAGE 32</p> <p>DEMI-GLACE SHORT RIB 40</p> <p>SEARED ROMESCO TUNA 28</p>		<p>SAUCES</p> <p>DEMI-GLACE - GF 3</p> <p>ROCOTO PEPPER - VG GF 3</p> <p>GORGONZOLA CHEESE - V GF 6</p> <p>SUNDRIED TOMATO CHIM - VG GF 3</p> <p>CREAMY ROASTED GARLIC CHIMI - VG GF 3</p>	
<p>VG - VEGAN</p> <p>V - VEGETARIAN</p> <p>GF - GLUTEN FRIEND</p>		<p>DESSERTS</p> <p>CHOCOLATE AND CARAMEL FONDANT - V 14</p> <p>MANGO AND COCONUT TART - V 14</p> <p>GOAT CHEESE AND BLACKBERRY TART - V 14</p>	
		<p><i>* Prices in this menu are in USD and include 13% VAT and 10% service tax.</i></p>	