

Starters

MIXED OLIVES	5.75
OYSTERS 3 / 6 / 12	17.50 / 34 / 65
OYSTERS AU GRATIN 3 / 6 / 12	21 / 41 / 78
PERSIAN BREAD VADAVOUN - BABA GANUSH	9.5
PLATTER TO SHARE FINE SELECTION OF CHEESES AND HAMS	24
SCALLOP TROUT CAVIAR - FOAM OF BEURRE BLANC – CELERY	10.5

Shared Platter

FROM 2 PERSONS 500 GR

RIB EYE CELERIAC – GRAVY – RISOTTO	45 p.p.
DAILY CATCH CARROT – CREME BEURRE BLANC – PEARL COUSCOUS	40 p.p.

Entree

CEVICHE LOCAL FISH – AVOCADO – POPCORN	18
VAQUE TARTARE TOMATO – KALAMATE OLIVE – DRIED CHICKPEA ADD SMOKED OYSTER	19 5
STEAK TARTARE TENDERLOIN – LITTLE GEM – CELERY – LIME	20

Between Dish 14

OCTOPUS FERMENTED TOMATO – CHIVES – GARLIC – CHARCOAL OIL
RED SNAPPER FERMENTED WHITE CABBAGE/SAUERKRAUT – CREME BEURRE ROUGE

Main

FLAT IRON ASPARAGUS – POTATO - GRAVY	35
DAILY CATCH POLENTA – KOMBU DASHI – CELERY - FENNEL	35
VEAL LEEK – LENTIS – RADISH KIMCHI – KIMCHI SAUS	38
BURRATA POLENTA – KOMBU DASHI – CELERY – FENNEL	32

* Sides * 7

MUSHROOM RISOTTO

TOMATO PEARL
COUSCOUS

Dessert

PLANKI KU KESHI small / big CRISP – FIG JAM	14 / 24
TIRAMISU DI LAMUNCHI LEMON – MASCARPONE – BISCUIT - LIMEZEST	10
CARAMELIZED PINEAPPLE WHITE CHOCOLATEMOUSSE – VANILLA ICE	12
FOIE GRAS RED FRUIT – VANILLA ICE – TERRAGON OIL - CRISP	16

Do you want to know what the special is
book or come in you are most
welcome !!!

