

DINER: 17.00 - 20.30

APPETIZERS

Bread with garlic butter 6.5

Beef carpaccio 🍴 13.5

with old cheese, roasted broad beans, truffle mayonnaise and mixed salad

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Finca Os Cobatos Godello Monterrei (Spain) 30*

Rouleau of leek and nori 🌱 🍴 11

furikake crumble, egg yolk cream and sweet and sour vegetables

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Finca Os Cobatos Godello Monterrei (Spain) 30*

Carpaccio of yellow beet 🌱 🍴 12.5

with goat cheese and truffle and hazelnut vinaigrette

🍷 *Sauvignon Blanc (France) 5.9* | 🍷 *Domaine Raimbault Sancerre Loire (France) 46*

Vitello tonnato 🍴 15

roasted tuna, tuna mayonnaise and veal pastrami

🍷 *Chardonnay (France) 6.5* | 🍷 *Meursault Bourgogne (France) 79*

Salmon tartare 🍴 14

with potato salad and yoghurt-herb dressing

🍷 *Sauvignon Blanc (France) 5.9* | 🍷 *Weingut Winter Riesling (Germany) 32*

Fried prawns 🍴 14.5

with panzanella salad and basil cream

🍷 *Chardonnay (France) 6.5* | 🍷 *Meursault Bourgogne (France) 79*

Starter platter to share 17.5 p.p.

tasting of different appetizers, from 2 persons

SOUPS

All our soups are served with bread and homemade herb butter.

Sweet potato soup 🌱 🍴 7.5

with pumpkin seeds

Wild mushroom soup with truffle 🌱 🍴 8.5

with truffle

Soup of the moment

please, ask the staff



Do you have an allergy? Let us know



Vegetarian



Vegan



Gluten free



Lactose free



Nut free

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SALADS

Served with bread and garlic butter

Pulled oyster mushroom   17.5

with red cabbage, sweet and sour cucumber, roasted chickpeas and barbecue pepper marinade

 Pinot Grigio (Italy) 5.5 |  Huber Obere Steigen Grüner Veltliner (Austria) 38

Carpaccio  18

with aged cheese, roasted broad beans and truffle mayonnaise

 Pinot Grigio (Italy) 5.5 |  Finca Os Cobatos Godello (Spain) 30

Warm chicken  17.5

with sweet and sour cucumber, green apple, sesame and dill mayonnaise

 Costa Negroamaro (Italy) 4.8 |  Weingut von der Mark Spätburgunder (Germany) 30

Smoked fish: salmon, trout & mackerel  19.5

with capers, boiled egg, red onion, sweet-and-sour cucumber and chive mayonnaise

 Sauvignon Blanc (France) 5.9 |  Huber Obere Steigen Grüner Veltliner (Austria) 38

Burrata  18

with tomatoes, basil cream and smoked almond crunch

 Pinot Grigio (Italy) 5.5 |  Finca Os Cobatos Godello (Spain) 30



FOR KIDS

Fish with vegetables and fries 10.5

Meat with vegetables and fries 10.5

Croquette or frikandel
(minced-meat hotdog) with fries 8



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MAIN COURSES

By default, all dishes are served with vegetable garnish, fries and salad

Beef skewer 🌱 🍷 26.5

with rocket mash, roasted carrots and own gravy

🍷 *Merlot-Cabernet Sauvignon (Spain) 5.9* | 🍷 *Gran Dominio Rioja Reserva (Spain) 34*

Marinated chicken thigh 24

with satay sauce, spring onion, prawn crackers, fried onion and atjar

🍷 *Costa Negroamaro (Italy) 4.8* | 🍷 *Weingut von der Mark Spätburgunder (Germany) 30*

Truffle pasta 🌱 🍷 21

with fried mushrooms, Parmesan cheese and truffle

🍷 *Costa Negroamaro (Italy) 4.8* | 🍷 *Acinatico Ripasso della Valpolicella (Italy) 47*

Sea bass 🌱 🍷 26

with orzo, green beans and carrot-dill vinaigrette

🍷 *Pinot Grigio (Italy) 5.5* | 🍷 *Weingut Winter Riesling (Germany) 32*

Skrei 🌱 🍷 24.5

with pumpkin cream, pointed cabbage and butter sauce

🍷 *Chardonnay (France) 6.5* | 🍷 *Meursault Bourgogne (France) 79*

Celeriac steak 🌱 🍷 20

with savoy cabbage, pumpkin cream and onion jus

🍷 *Costa Negroamaro (Italy) 4.8* | 🍷 *Acinatico Ripasso della Valpolicella (Italy) 47*

Tournedos 🌱 🍷 37

with mini parsnip and truffle jus

🍷 *Walvisch Grenache-Syrah-Mourvèdre (South Africa) 6.5* | 🍷 *St. Emilion Grand Cru Classé (France) 49*

Jackfruit stew 🌱 🍷 option 🌱 21.5

stewed in Westmalle Double with green salad

🍷 *Costa Negroamaro (Italy) 4.8* | 🍷 *Acinatico Ripasso della Valpolicella (Italy) 47*



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DESSERTS

Taste experience with a golden edge!

Dubai golden 12

Brownie, pistache, kataifi and mascarponecrème

🍷 *Eminencia Pedro Ximenez PX (Spain) 6*

Pure chocolate mousse 🌱🍎 9.5

with banana cake, caramelized peanut and vanilla ice cream

🍷 *Eminencia Pedro Ximenez PX (Spain) 6*

Raspberry cream 🍌🍷 10

with white chocolate mousse and lemon sorbet ice cream

🍷 *Muscat de Beaumes de Venise (France) 6.3*

Monchou cake 8.5

with Amarenen cherries and pistachio ice cream

🍷 *Muscat de Beaumes de Venise (France) 6.3*

Coffee deluxe 8.5

traditional delicacies served with coffee, tea, espresso or cappuccino

Cheeseplatter 12.5

four types of cheese served with nut bread and toast

🍷 *Eminencia Pedro Ximenez PX (Spain) 6*



Prepared with lots of love



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