

The Menu

STARTERS

BEEF TARTAR 24€

Brown Butter - Confit egg yolk -
Wild herbs

LOBSTER SALAD Half 38€

Cherry - Hazelnut - Stracchino Whole 60€

ALBACOR TUNA 20€

Ponzu - Crispy Onion - Chives

GILLARDEAU OYSTERS NO. 3

- Classic per piece 6,50€
- Clean
- Japanese

INTERMEDIATE COURSES

GRILLED KING OYSTER MUSHROOMS 18€

Ponzu Beurre blanc - Crispy
Chilli - Enoki

BONE MARROW 16€

Onion - Creme fraîche

1/2 CARABINERO 21€

Pimiento - Tomato - Butter

We reserve the right to charge €4.50
for our envelope – prices in euro, including VAT.

MAIN COURSES

STEAKS

- Beef Tenderloin 150g 36€
250g 48€
400g+ Price upon request
- Rib-Eye US 300g 44€
- Tomahawk 800g+ per 100g 16€
- Porterhouse 800g+ per 100g 16€
- Short Ribs US 42€
- Wagyu on request

FISH OF THE DAY

Please ask our service staff about the daily selection.

WITH STEAK & FISH, WE SERVE:

- Smashed Potatoes - Pecorino - 10€
Rosemary - Lardo
- Grilled Vegetables 10€
- French Fries 8€

ON TOP

- Half grilled lobster tail 32€
- Foie gras 16€

SAUCES

- Cognac-pepper | Sauce Béarnaise | 5€
- Truffel-jus | Chimichurri | Lobster-Mayo

VEGETARIAN 22€

Grilled pointed cabbage - Kombu dressing -
smoked almonds - Sea herbs

DESSERTS

WARM CHOCOLATE MOUSSE 16€

Sour Cherry & Basil sorbet

TIRAMISU 16€

Coffee ice cream - Espresso cream - Meringue

LEMON-ZABAYON 16€

Cornflakes ice cream - Butter biscuit