

The Menu

STARTERS

BEEF TARTAR 24€

Brown Butter - Confit egg yolk -
Wild herbs

LOBSTER SALAD Half 38€ Whole 60€

Cherry - Hazelnut - Stracchino

ALBACOR TUNA 22€

Ponzu - Crispy Onion - Chives

GREEN ASPARAGUS seasonal 18€

Stracciatella - Strawberries - Leaf salad

GILLARDEAU OYSTERS NO. 3

- Classic per piece 7,50€
- Clean 7,50€
- Japanese

INTERMEDIATE COURSES

GRILLED KING OYSTER 18€ MUSHROOMS

Ponzu Beurre blanc - Crispy
Chilli - Enoki

BONE MARROW 16€

Onion - Creme fraîche

CARABINERO 26€

Pimiento - Tomato - Butter

BAO BUN per piece 12,50€

Chicken Kaarage - Pickles -
Asia Mayo

CROQUETAS 18€

de Jamón Ibérico 

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+
- Short Ribs US 42€
- Wagyu on request

FROM THE SEA

- Dry aged Turbot per 100g 10€
- Sole 48€
- Whole Gilt-head bream 36€
- Octopus per portion 38€

WITH STEAK & FISH, WE SERVE:

- Smashed Potatoes - Pecorino -
Rosemary - Lardo 10€
- Grilled Vegetables 8€
- Wild Garlic Gnocchi seasonal 10€
- French Fries / Truffle Fries 8€/16€

ON TOP

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

SAUCES

- Cognac-pepper | Sauce Béarnaise | 5€
- Truffel-jus | Green Chimichurri | Red
Chimichurri | Lobster mayo | Beurre blanc |
Herb butter

VEGETARIAN / VEGAN seasonal

- Grilled white asparagus – yuzu kosho – pomelo 22€
- Spaghetti Pomodoro 18€
- Stracciatella di Burratta - Basil

DESSERTS

WARM CHOCOLATE MOUSSE 16€

Sour Cherry & Basil sorbet

TIRAMISU 16€

Coffee ice cream - Espresso cream - Meringue

ICED CURD DUMPLINGS 16€

pink rhubarb - sorrel

A: Cereals containing gluten

B: Crustaceans

C: Eggs from poultry

D: Fish (except fish gelatin)

E: Peanuts

F: Soybeans

G: Milk from mammals and dairy products (including lactose)

H: Edible nuts

L: Celery