



ENGLISH MENU



A GREAT START

Can't wait and feeling peckish? Choose something to start with – perfect for sharing.

Bread

Sourdough bread with homemade aioli, herb butter and sriracha dip | 5.50

Sharing Platter

Aged cheese, changing cheese selection, assorted charcuterie, crostini, grissini, homemade aioli and sriracha dip | 10.50

Oysters

Fine de Claire oysters on crushed ice

Choice of: Natural or Asian style | per piece 3.80 · half dozen 18

Pata Negra

Spanish cured ham from Iberico pork | 14



STARTERN

Asian Entrecôte

Thinly sliced marinated entrecôte (served cold) with yuzu-miso mayonnaise, sweet & sour radish, edamame and furikake |
maxi 13.25

Gyoza (6 pcs)

Chicken or vegetarian gyoza with wasabi mayonnaise and soy sauce | 10.50

Katsu Chicken Bites

Sticky chicken bites with sweet & sour onion, spring onion and sriracha mayonnaise | 11.50

Pork Belly & Mango

Slow-cooked pork belly with mango chutney, sweet & sour onion and sriracha mayonnaise | mini 10 · maxi 13.75

Corvina Crudo

Thinly sliced corvina in citrus dressing with mango, cucumber and furikake | maxi 14.25

Flammkuchen Tuna Tataki

Crispy flammkuchen with tuna tataki, sesame, wasabi mayonnaise, edamame, red onion, wakame, lamb's lettuce and prawn crackers | maxi 13.95

Carpaccio

Beef carpaccio with herb dressing, roasted seeds and aged cheese

Mini 10.25 · Maxi 13.85 · add truffle mayo +1

Burrata & Tomato

Marinated tomatoes with tomato broth, aceto, mustard caviar and creamy burrata | maxi 11.50



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SOUPS

Tomato & Roasted Pepper Soup

With bean sprouts, tomato, roasted pepper and spring onion
| mini 3.80 · maxi 6.50

Sweet Potato Yellow Curry Soup

With spring onion, apple and smoked chicken
| mini 4 · maxi 7.50

Seasonal Soup

Ask our team – it changes regularly | mini 4 · maxi 7.50





MAIN COURSES

Thinly Sliced Entrecôte

With smoked paprika sauce and seasonal vegetables | mini 16.50 · maxi 29.50

Pasta Burrata

Orzo with homemade tomato sauce, creamy burrata, cherry tomatoes, arugula and basil oil

Add spianata +1.50 | mini 12.25 · maxi 18.50

Chef's Choice

Seasonal dish created by our chefs | maxi market price

Bavette Steak

Tender bavette steak with creamy black pepper sauce and seasonal vegetables | maxi 31.50

Massala Curry

Mild creamy curry with pumpkin, cauliflower, broccoli and chickpeas | mini 13.50 · maxi 18.50

Spareribs

Finger-licking good!

400g 20.50 · 600g 22.50

Fish of the Day

Changing fish dish with seasonal vegetables | mini market price · maxi market price

Chicken Satay

Tender chicken thigh skewers with peanut sauce, cashew nuts, paprika, bean sprouts, red onion, sesame, red chili and cassava chips | maxi 15.95



MAIN COURSES

Caesar Salad

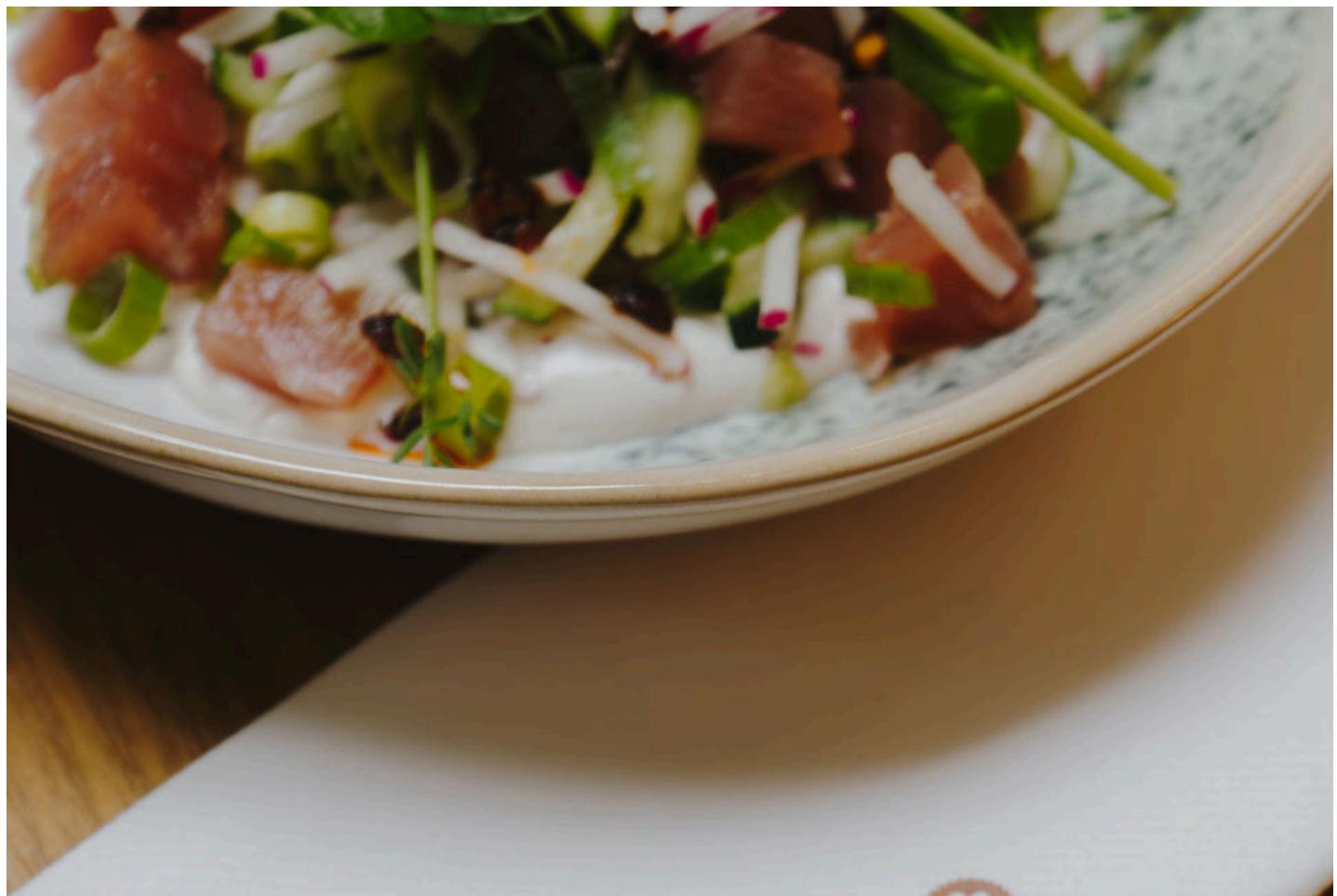
Little gem lettuce with anchovy dressing, smoked chicken, boiled egg, croutons and Parmesan cheese | mini 11.50 · maxi 16.50

Seafood Salad

Smoked salmon, tuna tataki, prawn, salmon tartare, torpedo shrimp, crispy lettuce mix, red onion, tomato, cucumber and aioli | mini 13.20 · maxi 19.50

Double Smash Burger

House-smashed burgers on a brioche bun with melted cheddar, crispy bacon, pickles, red onion and sriracha mayonnaise | maxi 17.5





DESSERTS & SIDES

Desserts

Desserts are hard to choose – ask our staff for the dessert menu once you're ready!

On the Side

Fresh fries with mayonnaise | mini 3 · maxi 4.50

Fresh fries with truffle mayonnaise & Parmesan | mini 4.50 · maxi 6.50

Warm seasonal vegetables | market price

Fresh salad with truffle mayonnaise | mini 2.50 · maxi 4.50