



St. Moritz

February 18th, 2023

Please inform your waiter of any allergy or dietary requirements

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Small Bites

Padron peppers (V)

Social Eating House fried chicken,
salted cucumber & lime yoghurt, green chilli

For The Table “Starters”

Burrata, salt baked beetroot, beetroot dressing, Castelfranco Leaves

Miso cured salmon, nori, crispy shallot, dill oil
pickled cucumber & salmon roe

Showpieces

Fresh Cicatielli “Genovese” toasted pine nuts

21- day aged côte de boeuf

Closing Acts “Desserts”

Flaming baked Alaska, pistachio, raspberry sorbet

Bitter chocolate 70 % chocolate tart, yogurt ice cream

Wine Selection

Château Thieuley blanc 2018, Bordeaux, France

Mon Cœur 2017, Domaine Jean-Louis Chave, Côtes du Rhône, France

CHF 110. - Including wine (half bottle per person) CHF 90. - Without wine

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