

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share, including a selection of charcuterie.

Secreto 07

Eggplant / Anchovy / Iberico de Bellota Vinaigrette

Chicory

Chicken liver crème / Apple / smoked Almond / Blackberry

Cod

Guanciale / Artichoke / Langoustine jus

Sparerib

Off the Bone / Kimchi / lime & coconut

Butchers steak

Cheek / Balsamic / Parmesan sauce

Turnip

Piccalilly / sweet Onion / XO vinaigrette

149.50 per two persons

*When you have any dietary wishes or allergies
please inform our staff.*



SPECIALS

our specials can be selected to extend your menu

House of Caviar “Asetra” (30 grams)

Blini / Crème fraîche

78.50

Jámon Iberico de Bellota (60 grams)

28.50

Veal Sweetbread

mushroom / Pea's

35.50

Brioche

Pork belly / House of Caviar “Asetra” / langoustine / bisque

39.00

Wagyu Kagoshima Entrecote A5 BMS 11/12 (80 grams)

from the Southbend grill

onion / black garlic / Madeira sauce

59.00

Holstein Ribroast

Madeira Sauce / XO (200 grams)

47.50

Popcorn

White chocolate / Bread pudding / Popcorn ice cream

14.50

Pastel de Nata

Strawberry / Sorbet / Elderflower

14.50

4 madeleines

Raspberry Mascarpone

12.50

Selection of 5 cheeses

18.50
