

MENU

Chef Alans recommendations! (*serves two people*)

6 dishes, some to share.

Shoulder Tender

Chinese cabbage / Sanbaizu / black garlic

Wild Boar

Sauerkraut / Dates / Walnut

Cod

Cavolo Nero / Guanciale / Smoked Sausage Sauce

Deer

Ossobuco / Pavé / Mushroom

Duck

Salsify / Foie Gras sauce

Beetroot

Hummus / Labneh / Almond

154.00 per two persons

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



CHARCUTERIE

Jámon Ibérico de Bellota (40 grams)	21.00
Jámon de Vaca Curado (40 grams)	10.50
Salchichon Iberico de Bellota (40 grams)	9.50
Morcon Iberico de Bellota (40 grams)	12.00

SPECIALS

our specials can be selected to extend your menu

House of Caviar “Asetra” (30 grams)

Blini / Crème fraîche

69.50

Brioche

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

39.00

Veal Sweetbread

Celeriac / Miso / Port sauce

35.50

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

from the Southbend grill

black garlic / Soy

59.00

Dry aged Basque Entrecote

Shiitake / XO (200 grams)

47.50

Blackberries & Foie Gras

Panna cotta / Hazelnut

14.50

Dark Chocolate

peanut / caramel / mandarin

4 madeleines

mascarpone with lemon curd

12.50

Selection of 5 cheeses

18.50
