MENU

Chef Alans recommendations!

6 dishes, some to share.

Simmentaler Entrecote
Cèpes / Duxelles



Wild Boar Terrine

Black pudding / Pistachio / Pumpkin

Monkfish

Fennel / Lardo di Colonnata / Dashi Beurre Blanc

Shortrib "Pastrami"

Sauerkraut / Polenta / Gaston Gérard-Sauce

Ibérico Abanico

Romesco / Chimichurri

&

Beetroot

Ricotta / black beans

82.50 per person

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

CHARCUTERIE

Jámon Ibérico de Bellota	**(40 grams)**	21.00
Duck Pastrami	**(40 grams)**	10.50
Dry aged Venison Ham	**(40 grams)**	9.50
Jámon de Vaca Curado	**(40 grams)**	12.00

SPECIALS

our specials can be selected to extend your menu

House of Caviar “Asetra” (50 grams)
Blini / Crème fraîche
87.50

Wagyu Kagoshima Ribeye A5 Tartar (70 gram)
House of Caviar “Asetra” / Dashi Vinaigrette
55.00

Veal Sweetbread
Mushrooms / Red wine sauce
44.00

Brioche
Pork belly / House of Caviar “Asetra” / langoustine / bisque
42.50

Dry aged Basque Entrecote ‘Txogitxu’
XO (200 grams)
48.50

Apple
Calvados Sabayon / Vanille ice cream
14.50

Pâte à bombe
Ganache / Tangerine & Sea Buckthorn Sorbet
14.50

4 Madeleines
Cheese Cake Crème
12.50

Selection of 5 cheeses
18.50
