

STARTERS

Beef Tartare

Ginger Vinegar,
Apple Ketchup Dressing ^{E, M, SUL}
180g / 26 €

Smoked Tomato Tartare

Tomato Water Consommé,
Fermented Onion, Capers ^{SUL, A}
160g / 12 €

Marinated Red Pepper

Muhammara, Chamomile Vinegar,
Garlic Chips ^{N, G, SUL}
185g / 9.5 €

Crispy Mussel

Cucumber-Mint Yogurt,
Elderflower ^{S, D, G, C}
180g / 14 €

MAINS

Crispy Lamb Bar

Chocolate Demi-Glace, Beer-Fermented Mustard Seeds ^{G, M, S, D, A}

220g / 28 €

Dry-Aged Seabass for Two

Meunière Sauce ^{F, D, L, C}

100g / 8 €

Hamachi Filet

Saffron Purée-Aioli Crust-Potato Fondant ^{F, E, L, D, G}

220g / 35 €

Celery Steak

Beer Onion Puree-Caramelized Hazelnut ^{G, N, A}

180g / 22 €

Wagyu

Black Pepper Jus ^{A, D, L}

180g / 195 €

DESSERTS

Limoncello Foam

Nori Chips ^{A, G, D, S}

160g / 12 €

^{SUL} Sulphites, ^S Seafood, ^D Dairy, ^E Egg, ^N Nuts, ^G Gluten, ^M Milk,
^V Vegetarian, ^{VV} Vegan, ^L Local, ^P Pork, ^A Alcohol, ^C Crustaceans, ^F Fish

We cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.
If you have any concerns regarding food allergies, please alert your server before ordering.

All prices include VAT and are subject to 10% service charge.

Select dishes feature raw or lightly processed ingredients - please enjoy at your own discretion.

Sve cijene uključuju PDV i podložne su naplati od 10% naknade za uslugu.

Pojedina jela mogu sadržati sirove ili blago termički obrađene sastojke - molimo da ih konzumirate po sopstvenom nahođenju.
