

Starters

ANTIPASTI 22

Burratina, spianata piccante, coppa di Parma IGP, piadina romagnola, olives

OXTAIL CROQUETTE 17

Beef oxtail, tomato relish

✓ CAMEMBERT 16

Honey, calvados, thyme

SARDINES IN A CAN 15

Millésimé 2024 Sardines, micro greens, toast, pickled onion

✓ VEGAN NOODLE BOWL 16

Noodles, oyster mushrooms, peppers, soya beans, pak choi, yellow curry sauce

Pasta

✓ RIGATONI & LIMONE 18

Fresh pasta, ricotta, lemon, green peas, spinach, pine nuts, basil & parmesan

TAGLIOLINI & GAMBAS 23

Fresh pasta, tomato & basil sauce

Fish

TROUT 26

Rainbow trout, sweet potato mousseline, broccolini, spinach, orange & cardamom butter emulsion

Meat

DRY AGED RIBEYE STEAK 38

300 g Ribeye steak, French fries, béarnaise sauce

CORN-FED CHICKEN 25

Corn-fed chicken, endive, celery praline, mushroom and coffee-infused jus

Classics

PULLED PORK IN A BUN 19

Cabbage, daikon, teriyaki sauce, French fries

BEEF BURGER 23

Charolais beef burger, bacon, cheddar, mustard mayonnaise, pickles, red onion, French fries

CAESAR SALAD 18

Romaine Salad, parmesan, croutons

+ Add Corn-fed Chicken 6

Desserts

CRÈME BRÛLÉE 10

Vanilla custard

GOOEY CAKE 14

Chocolate, vanilla ice cream, edible soil

PEAR PAVLOVA (OUR VERSION) 12

Tonka meringue, almond milk ice cream

PROFITEROLE 14

Vanilla ice cream, chocolate sauce, chantilly

DAME BLANCHE 12

Vanilla ice cream, chocolate sauce

✓ Vegetarian

Please inform your waiter of any food allergies. An allergen list per dish is available. All prices are in euro and include VAT and service charge.