

A LA CARTE

17⁵⁰ STARTERS

STEAK TARTARE
argentinian prawn, aioli, BBQ fennel

LANGOUSTINE
dashi, hollandaise, bisque

BBQ OXHEART CABBAGE
cavolo nero, chives

28⁵⁰ MAIN COURSES

RISOTTO
black truffle, mushroom

SEA BASS
lobster, gnocchi, samphire

ENTRECOTE
beef cheek, salsify, mustard

BRILL
mussel, potato, champagne

13⁵⁰ DESSERTS

DARK CHOCOLATE
milk chocolate, white chocolate

FRENCH TOAST
vanilla

GREEN APPLE & YOGURT
honey, almond

14⁵⁰ CHEESE

SELECTION OF CHEESES, 4 PCS
walnut, brioche

PERMANENT COLLECTION

51⁰⁰ MENU OF 4 DISHES*
59⁰⁰ MENU OF 5 DISHES

* PORKBELLY & CRAB
avocado, strained yoghurt, citrus

* JERUZALEM ARTICHOKE
leek, fermented garlic, pistachio

SCALLOP
mushroom, parmesan cheese, hazelnut

* ENTRECOTE
beef cheek, salsify, mustard

* DARK CHOCOLATE
milk chocolate, white chocolate

VEGETARIAN COLLECTION

51⁰⁰ MENU OF 4 DISHES*
59⁰⁰ MENU OF 5 DISHES

* BBQ OXHEART CABBAGE
cavolo nero, chives

* JERUZALEM ARTICHOKE
leek, fermented garlic, pistachio

BEETROOT
beurre blanc, salted lemon

* RISOTTO
black truffle, mushroom

* GREEN APPLE & YOGURT
honey, almond

ATELIER

99⁰⁰ MENU OF 15 DISHES

CORN
jalapeño, cucumber, tomato

GAZPACHO
argentinian prawn, garlic, sour cream

LANGOUSTINE
dashi, hollandaise

SHABU SHABU
entrecote, spring onion, daikon

JERUZALEM ARTICHOKE
leek, fermented garlic, pistachio

SCALLOP
mushroom, parmesan cheese, hazelnut

BEETROOT
beurre blanc, salted lemon

MANDARIN GRANITE
amaretto

KÄSKNÖPFLE
black truffle, crispy onion

BRILL
mussel, potato, champagne

GRADE 5 WAGYU
soy

CRÈME OF LANGRES
fig

GREEN APPLE & YOGURT
honey, almond

DARK CHOCOLATE
milk chocolate, white chocolate

FRENCH TOAST
vanilla