

TAPAS

*We recommend
4-5 dishes
per person*

GREENS

Avocado, tomato, onions, chili, pomegrante & friséé	65
Fried brussel sprouts, ginger, lime juice & wasabinuts	60
Zucchini with chorizo & goat cheese	70
Burrata, friséé, malt tuille & pomelo	85
Grilled shallots, blanquette sauce & crispy malt	60
Grilled leeks, fried capers & pickled onions	60
Pickled, raw & baked beets	55
Fries & aioli	50

FISH

Gambas with parsley & garlic	80
Crab, daikon, cucumber & ginger	120
Tuna & sauce vierge	90
Scallops, purée of jerusalem artichoke & pomegrante	80
Fried calamari, grilled lemon & tartar sauce	75

MEAT

Tartar, oyster sauce, portobello mushrooms & fried kale	70
Duroc ribs, teriyaki & cabbage	65
Grilled chorizo, piment & puy lentils	80
Grilled steak, hoisin sauce & onion sprouts	85
Carpaccio, balsamic & parmasan	70

MAINS

200 gr. grilled beef bavette, fries & béarnaise	195
300 gr. grilled Uruguay ribeye, fries & béarnaise	295
170 gr. grilled Tuna steak, sauce vierge & tomato salad	245

DESSERTS

Chocolate fondant, coffee ice cream & marinated berries	80
Grilled pineapple, coconut ice cream & mint syrup	65
Don picon, camembert of buffalo milk, valdeon & compote	95