

APPETIZERS

Hummus, chiles toreados, olive oil, paprika and pita bread (120g)	\$180
Cheese croquettes, apricot and morita jam (8 pcs)	\$190
Shaved tuna, fennel, olive oil, lemon (120 g)	\$280
White ceviche, tomato, lemon and crispy tempura	\$280
Norwegian smoked salmon, fresh cream, wasabi oil, blinis (130 g)	\$320
Goat cheese soufflé, black olives, tomato	\$270
Raw sea bass, citrus oil and dill	\$275
Prime fillet tartare, bernese, straw potatoes and chilli oil (120 g)	\$320
Rib tacos braised in its own juice, crushed sauce (4 pcs)	\$310
Mussels in white wine, butter and yellow lemon	\$245
Beef tartare, cesar dressing and caper (120g)	\$295

SOIL TO SOUL

Artichoke carpaccio, mushrooms, apple and parmesan	\$310
Beets roasted with thyme, goat cheese, citrus chutney	\$225
Green salad, grilled asparagus, provencal dressing	\$185
Roasted organic carrots, burrata, arugula and truffle balsamic reduction	\$230

SOUPS

Vegetable soup, spinach, asparagus, pumpkin, broccoli, carrot (300 ml)	\$170
Roasted mushroom cream truffle essence, croutons (300 ml)	\$175
Onion soup, croutons, gruyere (400 ml)	\$205

MAIN COURSE

Penne pomodoro and warm burrata	\$345
Pappardelle, braised short rib and toreado chili peppers	\$395
Provençal fish, herb vinaigrette, heirloom tomatoes, (210 g)	\$430
Sea bass Meunière (210 g)	\$430
Salmon, warm lentils, french green beans, spinach (210 g)	\$440
Duck confit, bacon and mushroom rice	\$410
Steak frites, marrow and bernese sauce (210 g)	\$550
Ribeye with mushroom sauce and morels (400g)	\$570
Entrecote, pepper sauce, mashed potatoes with butter (800 g)	\$1,350
Roquefort filet mignon, bacon, mashed potatoes and onion rings (200g)	\$560

SANDWICHES

Rib eye and fondue baguette bread, caramelized onion (170 g)	\$395
Hamburger Ó, gruyère cheese, truffle, mayonnaise tartar, frites (180 g)	\$390