RAW

Salmon carpaccio with citrus aioli 1550

Scallop crudo with coconut ponzu 1100

Scallop crudo with coconut ponzu 1550

Sweet shrimp crudo with lemon and mustard 1250

Tonnato tomatoes 700

Tuna carpaccio with spicy truffle dressing 1250

Beef tartare with parmesan and truffle 1650

Tuna tartare with avocado and tomatoes 950

Beef carpaccio with narsharab sauce and parmesan $$1350\end{tabular}$

Cauliflower carpaccio 1050

Artichokes carpaccio with parmesan and lemon 1750

STARTERS AND SALADS

Pepper cream with raisins and labneh 450

Eggplant cream with tomatoes and feta cheese 450

Artichoke cream with greens and truffle oil 950

Tuna riet with baked pepper 650

Hummus with tomatoes and fried chickpeas $$550\end{subarray}$

Chicken liver pâté with cherry jam 550

Sweet beef with parmesan 1550

Mini squids in lemon emulsion 1650

Baked mozzarella with pesto and tomatoes 750

Potato gratin with truffle and parmesan 850

Baked camembert with chestnut honey 950

Langoustines with avocado and tomatoes 950

Salad with baked avocado and pistachios 1050

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Baked eggplant with feta 850

LlCauliflower and broccoli with tahini sauce $$850\end{s}$

Salad with Kamchatka crab, iceberg and tomatoes 1750

Vegetable salad with fried halloumi cheese 850

Salad with mini squid 950

Baked shrimps with garlic and herbs 950

Cheese soufflé with truffle 950

Tomato salad with olive oil and onion 650

Green salad 850

Fried eggplant salad with stracciatella and tomatoes 850

Niçoise salad 950

Homemade bread 150

PASTA

Spaghetti with langoustines 1350

Pasta with crab and and baked tomatoes 1950

Homemade spaghetti with truffle and scallop 1750

Homemade spaghetti with duck 850

Spaghetti cacio e pepe 980

Orzo with artichokes and bottarga 950

Ravioli with shrimp, green peas, and sage 850

SOUP

Soup with forest mushrooms 550

Soup with sea bass and tomatoes $\overset{650}{}$

Chicken noodle soup 450

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MAIN

Steak haché 1750

Chicken cutlet with peas 750

Sea bass cutlet with paprica sauce 1550

Cabbage roll with crab and avocado cream 1200

Haché burger with french fries 1650

Crab claw with stracciatella and green curry 1350

Striploin tonnato 2550

Beef filet with Jerusalem artichoke cream and confit onion 2550

Veal cheek with mashed potatoes and black bean sauce 1450

Chicken breast with baked Romano and onion consommé 1100

Chicken thigh with corn and yellow curry \$1100\$

Duck confit with mashed potatoes and tomatoes 1250

Sea bass fillet with braised potatoes and Béarnaise sauce 1750

Baked octopus with vegetables and tahini 2350

Braised lamb with tomatoes and greens 1550

Black cod with cauliflower cream and spicy coconut sauce 1550

Dorada fillet with broccoli and spinach 1350

Beef stroganoff with mashed potatoes 1350

SIDE DISHES

Broccoli 450

Buckwheat with onion 350

Cauliflower 450

Mashed potatoes 350

DESSERTS

Lemon ganache with candied fruit and pistachio 950

Sweet bun with caramel and ice cream \$750\$

Rum baba

650

Prague cake 2.0 with berries 850

Pistachio tart with raspberries 850

Vanilla tart with merengue 950

Apple tart with ice cream 750

Truffle honey cake 650

Paris-Brest 750

DESSERTS VEGAN/GLUTEN FREE

Chocolate tart with cherry 650

