

First

- 24 Bread | Dips
- 58 Soup of the day
- 78 Caesar salad | lettuce hearts, capers, cured sardines, soft-boiled egg and artichoke fries
- 84 Beef skewer | roasted mushrooms, shallots, white sweet potato cream and red wine sauce
- 68 Green leaf salad | with persimmon, fikus, honey vinaigrette and roasted almonds
- 89 Sea fish ceviche | Maggi tomatoes, soy, coriander, charcoal-grilled fikus and chili
- 76 Chicken liver pate | toasted pan de mi, amarena cherries and garden vegetables
- 68 Roasted cabbage | in charcoal, peanuts tahini, roasted vegetable salsa and greens pesto
- 78 Beef Tartare | shallots, truffle aioli, roshti, soft-boiled egg, chives and radish
- 66 Roasted leek | skordelia, caper, parsley and anchovies salsa
- 92 Red tuna sashimi | fennel, citrus, chili, radish, harissa and tapenade
- 134 Foie gras | toasted brioche, caramelized grapes and red wine sauce

Main

- 92 Mushroom ragout risotto | chestnuts cream, leek and a selection of wild mushrooms
- 98 Hamburger | vegetables, aioli and homemade french fries
- 146 Whole trout fish | "acqua pazza", beans, cherry tomatoes, capers, chili, kalamata and olive oil
- 192 Sirloin | in charcoal, mechouia salad, crispy potatoes and a fried egg
- 122 Roasted chicken breast | caramelized pumpkin, bok choy, hazelnut crumble and beef stock sauce
- 188 Goose breast | citrus caramel, oyster mushroom, colorful carrots, bok choy and beef stock sauce
- 224 Beef fillet | potatoes and truffles puree, confit king forest mushroom and red wine sauce
- 164 Veal Asado | grilled sweet potato, shallots, confit garlic and red wine sauce
- 158 Sea fish fillet | slow-cooked green risotto, herb pesto and cured lemon
- 232 Entrecote | in charcoal, chimichurri, mustard, green beans and potato gratin

