

First

58 Soup of the day

42 Olive oil brioche | eggplant tahini, spiced olives and basil aioli

86 Roast beef | pickled radish, artichoke, rocket, capers, shallots, aioli and soft-boiled egg

72 Green leaf salad | persimmon, radish, honey vinaigrette and roasted hazelnut

88 Sea bass ceviche | maggi tomatoes, soy, ginger, basil, olive oil and crostini

84 Chicken liver pate | toasted pan de mi, amarena cherries and garden vegetables

72 Roasted cauliflower | cashew tahini, mechouia salad and pesto

82 Beef tartare | toasted challah, shallots, truffle aioli, soft-boiled egg, chives and radish

84 Lamb in chard | stuffed with lamb and bulgur, veal and pomegranates stock sauce

88 Red tuna sashimi | fennel, citrus, chili, radish, harissa and tapenade

72 Bone marrow | Horseradish, mustard and toasted challah

118 Sweetbread | mushrooms, white sweet potato cream, fresh peas and red wine sauce

Main

108 Mushroom ragout risotto | cashew cream, leek and a selection of wild mushrooms

118 Hamburger | asado, wine sauce, vegetables, aioli and handmade french fries

186 Butchers skewer | roasted vegetables, crispy potatoes and veal stock

136 Chicken breast | roasted pumpkin, bok choy, hazelnut crumble and beef stock sauce

154 Spring chicken scallopini | white wine, capers, mustard, sage, green onion and mashed potatoes

162 Lamb shoulder gnocchi | roots, chard, peas, shallots and lamb stock sauce

184 Denver steak | denver cut, oyster mushroom, roasted kohlrabi, bok choy and red wine sauce

188 Beef asado | grilled sweet potato, greens, shallots, confit garlic and red wine sauce

164 Sea fish fillet | slow-cooked green risotto, herb pesto and pickled lemon

232 Entrecote | in charcoal, chimichurri, mustard, green beans and potato rosti

228 Lamb spare ribs | jerusalem artichoke cream, spinach, roasted roots, lamb stock and spicy honey