

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

