

Menu

Starters

Hand Chopped Beef Tartare

from the beef trolley directly prepared at the table, served with capers, homemade mustard red onion and anchovies

25.00

Burrata with Warm Basil Foam

with piment d'espelette, cherry tomatoes and honey truffle fig

17.50

Vitello

with tuna sauce, crispy caper berry and butter toast

18.00

Salads

Caesar Salad

with Grana

16.00

with grilled chicken breast

22.00

with 4 prawns

27.00

Snacks

House Pickled Salmon

with wasabi cream and wakame salad

18.50

Chili Ginger Chicken

with butter popcorn

17.50

Crunchy Scampi

with Grana and winter coleslaw

18.50

Soup

Tom Kha Gai

with prime of chicken, oyster mushrooms, coriander

7.50

Dessert

Cinnamon Parfait with Warm Rum Pot

and filled vanilla pockets

15.50

Main Courses

Braised Beef Cheeks & Grilled Entrecote

with peas mint cream fried potatoes and port shallots

36.00

THE ONE AND ONLY

Wiener Schnitzel

with truffled fries and Viennese garnish

33.00

X.O. Beef Cheeseburger

with bacon, crispy onions tomatoes, coleslaw and rosemary-fries

24.00

Pasta out of the Grana Loaf

Linguini in white wine sauce

with rocket salad

18.00

with Parma ham

5.00

with avocado

4.50

with grilled corn-fed chicken breast

7.50

with 4 garlic-prawns

11.00

with fresh black truffle per gram 5.00

COVER CHARGE PER PERSON 4.20

PLEASE ASK OUR SERVICE STAFF FOR INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES THAT COULD CAUSE AN ALLERGIC REACTION OR INTOLERANCE. ALL PRICES IN EURO. VAT INCLUDED.