

FAMILY STYLE MENU

7 servings • **425**

snacks, greens, fish
meat & dessert

WINE MENU

4 glasses • **425**

wines matched with the
family style menu

SNACKS

Croquettes, 3 pcs	65
Arancini, 3 pcs	85
Crudit� with fresh goat cream cheese	65
Tomato bread	65
Serrano ham	85
Chorizo iberico	75
Burratta with olive oil	95
Fried padrons	65
Anchovies in oil, roasted bread, mayonnaise & lemon	85
Waffel with truffle mayonnaise & serrano ham	95

FISH & GREENS

Fried kale with ajo blanco, roasted seeds & horse radish	95
Canneloni with spinach, ricotta & parmesan	115
Raw tuna, soy, cilantro, sesame & avocado	125
Seared pulpo with potatoes, dried ham & salsa verde	125
Fried cod proven�ale	145

LAND AND FORREST

Duck hearts on toast	115
Pan-fried foie gras with roasted bread, beetroot & vadouvan	175
Iberico pork with yellow beets & achiote	185
Veal sweetbreads with fried leek & mushrooms a la cr�me	175

CHEESE & DESSERT

A single piece of cheese	45
Selection of cheeses	120
Mille-Feuille with prune ice cream & vieille prune	65
Braised pineapple, coconut ice cream & nougatine	85

MOUSSE

henri mandois	champagne, brut origine	110	635
stéphane regnault	champagne, chromatique, blanc de blancs, extra brut		725

WHITE WINE

2019	billaud-simon	chablis, bourgogne		500
2019	bachelet-monnot	chassagne-montrachet, bourgogne		950
2016	domaine de Montille	chardonnay, bourgogne	120	600
2018	lucien aviet	arbois chardonnay, jura		700
2020	gérard boulay	sancerre, chavignol, loire		575
2019	emrich schönleber	riesling trocken, nahe	80	400
2019	weingut dönhoff	riesling GG, felsenberg, nahe		850
2019	anima mundi	xarel-lo, catalunya	95	475
2020	aphros	loureiro, vinho verde	85	425
2018	azores wine company	tarrantez do pico, acores		750
2018	cotar	vitovska, kras, slovenia (orange)	110	550
2015	matthiasson	ribolla gialla, napa valley (orange)		675

SHERRY

tio pepe	fino en rama	65	375
emilio lustau	oloroso, pata de gallina, almacenista (50 cl)	90	475

RED WINE

2018	domaine chevrot	maranges, sur le chêne, bourgogne	120	600
2017	henri richard	gevrey-chambertin, les tuileries, bourgogne		900
2014	domaine du pelican	trois cepage, arbois, jura		650
2019	alain graillot	crozes-hermitage, rhône		600
2018	elkjær-amiel	côtes du rhône	90	450
2017	gourt de mautens	vacluse, rhône		875
2015	brovia	barolo, piemonte		850
2019	girolamo russo	etna rosso, a' rina, sicilien	100	500
2020	pianogrillo	frappato, vittoria, sicilia		450
2005	lópez de heredia	vina tondonio reserva, rioja	140	700
2018	fedellos do couto	lomba dos ares, ribeira sacra		450
2019	pedro parra	vinista, país, itata	80	400

BEER & OTHERS

alhambra reserva 33cl - 6,4%	60
dupont saison dry hopped 33cl - 6,5%	60
orval trappist belgian ale 33cl - 6,2%	70
westmalle trappist tripel blonde 33cl - 9,5%	60
cantillon geuze lambic bio '20 75cl - 5,5%	350
mikkeller drinkin' in the sun 33cl - 0,3%	55
fevertree ginger beer	40
craft lemon lime burst	40
fejð æblemost	40
møns rabarbermost	40

APERITIF

gin & tonic	100
negroni	100
dark & stormy	100

VERMOUTH

priorat natur rosé	60
antica formula	60
mancino bianco ambrata	70
olek bondonio rosso	100
cappellano barolo chinato	120