

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
Papadums 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 ceps, mascapone & parmesan	115
Crudo of tuna with tomato, piquillo, olives & coriander	125
Seared pulpo with potatoes, dried ham & salsa verde	125
Pan fried cod with brussel sprouts & musselsauce	145

LAND AND FORREST

Vitello tonnato of veal tongue	110
Pan-fried foie gras with roasted bread, beetroot & vadouvan	175
Canette, celeriac puree, hazelnuts & balsamico	185
Veal sweetbreads with fried leek & mushrooms a la crème	175

CHEESE & DESSERT

Whole baked mont-d`or / with black truffle	295 / 375
Selection of cheeses	120
Vieille prune sundae	90
Sticky toffee pudding	90

MOUSSE

andré clouet	champagne, blanc de noir, brut nature	110	635
stéphane regnault	champagne, chromatique, blanc de blancs, extra brut		725

WHITE WINE

2019	billaud-simon	chablis, bourgogne		500
2018	domaine de montille	chardonnay, bourgogne	120	600
2019	albert joly	puligny-montrachet, vieilles vignes, bourgogne		875
2020	gérard boulay	sancerre, chavignol, loire		575
2020	arnaud lambert	saumur blanc, les perrières, loire	100	500
2018	albert boxler	pinot gris, alsace		550
2020	ökonomierat rebholz	riesling trocken, pfalz	80	400
2019	weingut dönhoff	riesling GG, felsenberg, nahe		850
2019	anima mundi	xarel-lo, catalunya		475
2020	via alpina	pinot grigio, friuli	85	425
2018	cotar	vitovska, kras, slovenia (orange)	110	550
2019	bodegas chacra	mainqué, chardonnay, patagonia		700
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	odoul-coquard	nuits-st.-georges, argillats, bourgogne		950
2018	domaine du pelican	les bérangeres, trousseau, arbois, jura		850
2020	clos du tue bæuf	la caillère, pinot noir, cheverny, loire		575
2012	chateau lagrange	les fiefs de lagrange, saint-julien, bordeaux		650
2019	alain graillot	crozes-hermitage, rhône		600
2018	elkjær-amiel	côtes du rhône	90	450
2017	gourt de mautens	vacluse, rhône		875
2018	cascina fontana	barbera d'alba, piemonte		450
2016	il poggione	brunello di montalcino, toscana	150	750
2019	girolamo russo	etna rosso, a' rina, sicilien		500
2020	pianogrillo	frappato, vittoria, sicilia		450
2009	lópez de heredia	vina tondonia reserva, rioja	130	650
2017	peixes	peixe da estrada, ribeira sacra, galicia	85	425
2019	pedro parra	vinista, país, itata		400

BEER & OTHERS

alhambra reserva 33cl - 6,4%	60
taras boulba extra hoppy ale 33cl - 4,5%	60
stouterik, belgian dry stout 33cl - 5%	60
westmalle trappist tripel blonde 33cl - 9,5%	60
mikkeller weird weather 33cl - 0,3%	55
fevertree ginger beer	40
craft lemon lime burst	40
fejð æblemost	40
møns rabarbermost	40

APERITIF

gin & tonic	100
negrioni	100
dark & stormy	100

VERMOUTH

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