

FAMILY STYLE MENU

6 servings • **475**

Kitchen decides

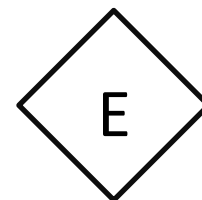
Must be chosen by all guests

WINE PAIRING

4 glasses • **450**

6 glasses • **700**

wines matched with the
family style menu incl. water



SNACKS

great to share

Croquettes, 3 pcs	90
Arancini with truffle mayonnaise, 3 pcs	105
Pate de campagne with pickle & mustard	110
Burratta with piquillo	125
Anchovies on toast	100
Pan con tomate	85
Fried padrons with lemon	75
Waffel with truffle mayonnaise & serrano ham	120

A LA CARTE

smaller & larger dishes – we recommend 2 per person

Mackerel escabeche with vegetable vinaigrette	125
Pulpo with white beans & chorizo	175
Cannelloni with spinach, ricotta cheese, sage, hazelnuts & parmesan cheese	145
Tartare with bitter salads & toast	165
Seared duck hearts on toast	135
Baked hake with corn, chanterelles & bisque	195
Dry aged pork with carrots, kale & vadouvan sauce	195
Fried sweetbreads with braised leek & sherry sauce with morrels	225

CHEESE & DESSERTS

À piece of cheese / Selection of cheeses	50 / 130
Apple with puff pastry & cardamom ice cream	115
Coconut ice cream with pistachio, olive oil & sea salt	115

Transaction fees, if applicable, will be added to the credit card payment

MOUSSE

2021	aphros	pet nat rosé, vinho verde		475
	a. bergère	champagne, brut origine, épernay	130	780

WHITE WINE

2020	e & e vocoret	chablis, les paragues, bourgogne		700
2021	fabien coche	bourgogne blanc		825
2021	bachelet-monnot	chassagne-montrachet, bourgogne	280	1400 ^{VCORAVIN}
2022	pascal jolivet	sancerre, sauvignon blanc, loire	140	700
2020	albert boxler	riesling, alsace		700
2021	zind-humbrecht	clos windsbuhl, chardonnay, alsace	160	800
2022	emrich schönleber	riesling, trocken, nahe	120	600
2021	venica & venica	friulano, ronco delle cime, friuli		600
2015	rafael palacios	as sortes, godello, valderorras		700
2021	pormenor	a de arinto, douro		600
2019	azores wine company	Verdelho, azores	110	550
2021	alheit vineyards	nautical dawn, chenin blanc, citrusdale mountyain		875
2020	kistler	chardonnay, les noisetiers, sonoma coast, california		1050

ROSÉ / ORANGE

2022	azores wine company	rosé vulcânico, azores	100	500
2021	d'anglore	tavel, côtes du rhône		750
2018	la stoppa	ageno, emilia-romagna (orange)		675

SHERRY

	tio pepe	fino en rama	70	400
	bodegas tradicion	oloroso vors 30 years	150	900

RED WINE

2021	lou dumont	bourgogne rouge	165	825
2020	domaine dandelion	bourgogne hautes-côtes de beaune, nature		800
2016	simon bize	savigny-les-beaune 1er cru, malconettes		1200
2021	mark haisma	bogan walkabout, pinot/gamay/syrah		675
2020	château de coulaine	chinon, clos de turpenay, loire		550
2019	maison stephane	côte rotie, binardes, côtes du rhône	250	1250 ^{VCORAVIN}
2018	domaine pegau	châteauneuf-du-pape, rhône		850
2021	roberto voerzio	dolcetto d'alba, piemonte	120	600
2019	olek bondonio	barbaresco, roncaglette, piemonte		975
2020	ca di' mat	fuelle de los huertos, ganarcha, gredos	120	600
2019	commando g	las umbras, garnacha, gredos	430	2150 ^{VCORAVIN}
2011	lopez de heredia	viña tondonia, reserve, rioja	160	800
2019	chateau musar	hochar, cinsault/grenache/cab, bekaa valley	150	750

BEER & OTHERS

alhambra reserva	33cl - 6,4%	65
lagunitas ipa	35cl - 6,2%	65
dupont saison	33cl - 6,5%	65
westmalle trappist dubbel	33cl - 7,0%	65
nøgne ø stripped craft	33cl - 0,0%	55
muri passing clouds	75cl - 0,4%	300
fevertree ginger beer		40
craft lemon lime burst		40
møns apple juice		40
møns rhubarb juice		40
vand m/u brus ad lib.		30

APERITIF

gin & tonic	120
negrone	120
dark & stormy	120

VERMOUTH

priorat natur rosé	70
valdespino, jerez	70
mancino bianco	70
la copa reserve, jerez	70
olek bondonio rosso	100
cappellano barolo chinato	120