

FAMILY STYLE MENU

6 servings • **475**

Kitchen decides

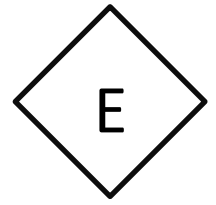
Must be chosen by all guests

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
Burratta with piquillo	125
Anchovies with toast & lemon	125
Coppa with marcona almonds	115
Fried padrons with lemon	75
Fried chorizo with aioli	95
Foie gras terrine with compote	155
Waffle with truffle mayonnaise & serrano ham	120

A LA CARTE

smaller & larger courses, we recommend 2 per person

Crostini with cod, capers, mustard & lemon	125
Fried scallop with burned kale, mussel fume & dill	145
Cannelloni with spinach, ricotta cheese, sage, hazelnuts & parmesan cheese	145
Fried monkfish with artichoke, crisp ham & balsamic	215
Carpaccio of txogitxu tenderloin with "bagna cauda" & parmesan	155
Seared duck hearts on toast	135
Fried sweetbreads with mushrooms & sherry sauce	210
Canette breast with celeriac, onion, treviso & red wine sauce	195

CHEESE & DESSERT

À piece of cheese / selection of cheeses	50 / 130
Mont d'Or with butter fried toast	385
Crème brûlée	105
Chocolate-cremeaux with pickled prunes & vanilla ice cream	115
Affogato	85

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

MOUSSE

2021	aphros	pet nat rosé, vinho verde		525
	a. bergère	champagne, brut origine, épernay	130	780
	dhont-grellet	les terres fines, 1er cru, blanc de blancs		1100

WHITE WINE

2022	roland lavantureux	chablis, vieilles vignes		775
2021	fabien coche	bourgogne blanc	165	825
2021	langoureau	saint aubin, bourgogne	170	850
2021	batchelet-monnot	chassagne-montrachet, bourgogne	280	1400 VCORAVIN
2022	carl loewen	riesling, maximiner klosterauy, mosel	120	600
2020	falkenstein	riesling spätlese feinherb, mosel		600
2022	venica & venica	sauvignon blanc, ronco del cero, friuli	130	650
2021	pormenor	a de arinto, douro		600
2020	cortes de cima	branco, alentejo	120	600
2021	alheit vinyards	cartology, chenin blanc, western cape		675
2020	matthiasson	chardonnay, linda vista vineyards, california		775

ORANGE

2021	denovolo	dinavolino, emilia romagna	135	675
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SHERRY

	tio pepe	fino en rama	70	400
	bodegas el maestro	oloroso 15 años	100	600

RED WINE

2020	thibault liger-belair	bourgogne, les grands chaillots		775
2017	domaine arlaud	morey-saint-denis 1er cru, blanchards	280	1400 VCORAVIN
2016	simon bize	savigny-les-beaune 1er cru, malconettes		1200
2020	thévenet	morgon tradicion, beaujolais		600
2022	clos du tue bæuf	cheverny, la callière, pinot noir, loire		700
2021	domaine combier	crozes hermitage, syrah, côtes du rhône	135	675
2019	maison stephane	côte rotie, binardes, côtes du rhône	250	1250 VCORAVIN
2019	beck	hues wii, pinot noir, baden	125	625
2022	cos	nero di lupo, nero d'avola, sicily	110	550
2021	poggio scalette	chianti classico, toscana		550
2016	la rioja alta	vina ardanza, rioja reserva	155	775
2021	commando g	rozaz 1er, garnacha, gredos	185	925
2021	testalonga	follow your dream, carignan, swartland	100	500
2019	pedro parra	trane, cinsault, itata		600

BEER & OTHERS

alhambra reserva 33cl - 6,4%	65
0/0 narangi ipa 35cl - 6,8%	70
dupont saison 33cl - 6,5%	65
westmalle trappist dubbel 33cl - 7,0%	65
nøgne ø stripped craft 33cl - 0,0%	55
muri yamilé 75cl - 0,4%	350
fevertree ginger beer	40
craft lemon lime burst	40
craft pink grapefruit blast	40
møns apple jucie	40
møns rhubarb juice	40
filtered water sparkling/still ad lib.	30

APERITIF

gin & tonic	120
negroni	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