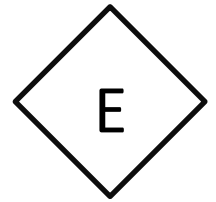


FAMILY STYLE MENU
6 servings • **475**
Kitchen decides
Must be chosen by all guests

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 olive oil	115
Anchovies with toast & lemon	125
Dried basque sausage	85
Fried padrons with lemon	75
Taramasalata with toast	85
Foie gras terrine with compote	155
Waffle with truffle mayonnaise & serrano ham	120

A LA CARTE

smaller & larger courses, we recommend 2 per person

Shrimp & pulpo with treviso, avocado & cocktail sauce	145
Fried tuna with white beans, gordal olives & salsa verde	175
Cannelloni with spinach, ricotta, parmesan cheese & hazelnuts	145
Baked cod with artichoke, crisp ham & balsamic	195
Galician beef tartar with "bagna cauda", grilled piment & macadamia	145
Duck- & veal hearts in a cream sauce on toast	145
Baby lamb with fennel, tomato, olives & lamb jus	215
Pork cheeks with kale, black trumpet mushroom & sauce aromatic	195

CHEESE & DESSERT

À piece of cheese / selection of cheeses	50 / 130
Rum braised pineapple with mazarin, caramel, nuts & coconut ice cream	105
Pistacio cream, vanilla ice cream, olive oil & sea salt	115
Affogato	85

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

MOUSSE

2020	weingut sybille kuntz	pet nat, riesling		650
	fabrice berthemès	1er cru champagne, racines, brut	130	780
	dhont-grellet	les terres fines, 1er cru, blanc de blancs		1100

WHITE WINE

2022	roland lavantureux	chablis, vieilles vignes		775
2017	domaine de l'étoile noire	aligote, bourgogne	110	550
2021	langoureau	saint aubin, bourgogne	170	850
2020	fabien coche	meursault, les chevaliers, bourgogne	320	1600 <small>VCORAVIN</small>
2022	jean-christophe garnier	rouchefort, chenin blanc, loire	135	675
2022	falkenstein	riesling spätlese feinherb, mosel		675
2020	weingut p. j. kühn	riesling trocken, jacobus, rheingau	120	600
2020	dalia maris	friulano, "b", buttrio, friuli		875
2022	girolamo russo	nerina, carricante, etna	150	750
2020	bodegas anima-mundi	xarel-lo, catalunya	130	650
2016	rafael palacios	as sortes, godello, valdeorras		800
2021	cortes de cima	branco, alentejano		600
2020	vassaltis	plethora, assyrtiko, santorini		1275
2020	matthiasson	chardonnay, linda vista vineyards, california		775

ORANGE

2021	quarticello	le mole, malvasia, emilia romagna	125	625
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SHERRY

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

RED WINE

2020	maxime cheurlin noëllat	bourgogne, hautes côtes de nuits	180	900
2019	domaine arlaud	morey-saint-denis 1er cru, blanchards	280	1400 <small>VCORAVIN</small>
2021	domaine montille	beaune 1er cru, lers sizies		1200
2010	dejourneys	moulin à vent, michelon, gamay, beaujolais		775
2021	frédéric puffeney	arbois, trousseau, jura		600
2021	coursodon	saint joseph, silice, syrah, rhône	150	750
2019	maison stephane	côte rotie, binardes, syrah, rhône	250	1250 <small>VCORAVIN</small>
2019	domaine de pegau	châteauneuf du pape, rhône		850
2022	olek bondonio	nebbiolo, piemonte	145	725
2021	la stoppa	vino rosso, tribbiolo tripple a, emilia-romagna		625
2021	commando g	rozas 1er, garnacha, gredos	185	925
2018	ca' di mat	valautin, garnacha, gredos	100	500
2021	testalonga	follow your dream, carignan, swartland		500
2018	cristom	eileen vineyard, pinot noir, willamette valley		1200
2019	pedro parra	trane, cinsault, itata		600

BEER & OTHERS

alhambra reserva 33cl - 6,4%	65
0/0 brewery ipa 35cl - 6,8%	70
dupont saison 33cl - 6,5%	65
westmalle trappist dubbel 33cl - 7,0%	65
mikeller weird weather hazy ipa 33cl - 0,3%	55
muri yamilé 75cl - 0,4%	350
fevertree ginger beer	40
craft lemon lime burst	40
craft pink grapefruit blast	40
møns apple juice	40
møns rhubarb juice	40
sparkling / still water ad lib.	30

APERITIF

gin & tonic	120
negroni	120
paloma	120
dark & stormy	120

VERMOUTH

priorat natur rosé	70
valdespino, jerez	70
mancino bianco	70
olek bondonio rosso	100