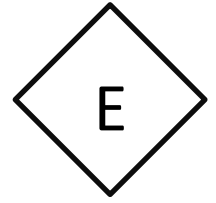


FAMILY STYLE MENU
6 servings • **475**
Kitchen decides
Must be chosen by all guests

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
Burrata with olive oil	115
Anchovies with toast & lemon	125
Morcilla	85
Fried padrons with lemon	75
Egg with celeriac remoulade	65
Foie gras terrine with compote	155
Waffle with truffle mayonnaise & serrano ham	120

A LA CARTE

smaller & larger courses, we recommend 2 per person

Raw tuna with ajo blanco & yuzu vinaigrette	145
Cannelloni with potato, smoked flounder, tomato & mussels	145
Braised leeks with parmesan, black trumpet mushroom & hazelnut	135
Baked cod with artichoke, crisp ham & balsamico	195
Raw galician beef with burrata, grilled piment & breadcrumbs	145
Duck hearts on toast	145
“Wiener sweatbread” with anchovies, peas & horseradish	215
Iberico pork with sweet potato & vadouvan sauce	225

CHEESE & DESSERT

À piece of cheese / selection of cheeses	50 / 130
Rum braised pineapple with mazarin, caramel, nuts & coconunt 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
2021	langoureau	saint aubin, bourgogne	170	850
2020	fabien coche	meursault, les chevaliers, bourgogne	320	1600 ^V CORAVIN
2022	jean-christophe garnier	rouchefort, chenin blanc, loire	135	675
2022	pascal jolivet	sancerre, loire	155	775
2022	falkenstein	riesling spätlese feinherb, mosel		675
2022	emrich schönleber	riesling trocken, nahe	110	550
2020	dalia maris	friulano, "b", buttrio, friuli		875
2022	girolamo russo	nerina, carricante, etna	150	750
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

2022	domaine de lorient	sans la nommer, rhône	150	750
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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 ^V CORAVIN
2021	domaine montille	beaune 1er cru, les 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 ^V CORAVIN
2019	domaine de pegau	châteauneuf du pape, rhône		850
2020	clos du rouge gorge	vielles vignes, carignan, côtes catalanes		700
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

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
rodenbach evolved grand cru (sour ale) 75cl - 4,5%	250
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
negrone	120
paloma	120
dark & stormy	120

VERMOUTH

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