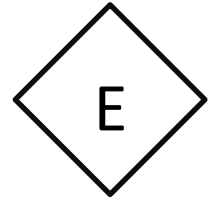


FAMILY STYLE MENU
6 servings • **495**
Kitchen decides
Must be chosen by all guests

WINE PAIRING
4 glasses • **495**
6 glasses • **750**
wines matched with the
family style menu incl. water



SNACKS
great to share

Croquettes, 3 pcs	90
Arancini with truffle mayonnaise, 3 pcs	105
Anchovies with toast & lemon	135
Iberico bellota 5 yrs (60g.)	175
Morcilla	115
Fried pardons with lemon	75
Waffle with truffle mayonnaise & serrano ham	120

A LA CARTE

smaller & larger courses, we recommend 2 per person

Tostada with raw tuna, ponzu & avocado	145
Black kale with ajo blanco, grapes & walnuts	135
Paccheri with spinach, ricotta, parmesan & hazelnuts	165
Halibut with leek, browned butter & capers	215
Foie gras terrine with toast & pickled plums	185
Duck hearts on toast	155
Veal sweetbread with greens & shellfish sauce	175
Iberico pork with apple, onions & sherry sauce	225

CHEESE & DESSERT

À piece of cheese / selection of cheeses	50 / 130
Blackcurrant sorbet with mascarpone, chocolate, cocoa & tonka beans	115
Pistachio cream with vanilla ice cream, olive oil & sea salt	115

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

MOUSSE

2022	arphos	phaunus pet nat rosé, vinho verde		600
	a. bergère	champagne, origine, brut	130	780
	dhont-grellet	les terres fines, 1er cru, blanc de blancs		1100

WHITE WINE

2022	henri prudhon	bourgogne blanc	120	600
2022	sylvian langoureau	saint-aubin 1er cru, en remilly, bourgogne	195	975
2020	fabien coche	meursault, les chevalières	320	1600 <small>VCORAVIN</small>
2020	domaine de l'écu	margurite, folle blanche, loire	115	575
2004	claudes buchot	vin jaune, jura	210	1250
2023	hofgut falkenstein	riesling kabinet trocken, mosel	125	625
2022	venica & venica	sauvignon blanc, ronco del ceró, friuli		700
2021	cortes de cima	branco, alentejano		600
2021	borja perez	artifice, listan bianco, tenerife	140	700
2022	alheit vineyards	fire by night, chenin blanc, paardeberg		925
2021	matthiasson	chardonnay, linda vista vineyards, california		825
2022	lucy margaux	le sarriette, pinot blanc, adelaide hills		750

ROSÉ / ORANGE

2022	profetas e villões	rose dos villões, tinta negra, maderia	115	575
2021	schmelzer	früroter veltliner, orange, österreich	150	750

SHERRY

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

RED WINE

2020	domaine dandelion	hautes-côtes-de-beaune, nature, bourgogne		800
2021	henri richard	marsannay, au larrey, pinot noir, bourgogne	210	1050
2017	domaine arlaud	morey-saint-denis 1er cru, blanchards	280	1400 <small>VCORAVIN</small>
2020	clos de tue bæuf	cheverny, la callière, pinot noir, loire		675
2021	château de coulaine	chinon, clos de turpenay, cabernet franc, loire	135	675
2022	maison sephan	syrah, côtes de rhône	140	700
2018	tobias feiden	spätburgunder, marleous, winningen, mosel		900
2022	olek bondonio	barbera d'alba, piemonte		700
2018	rivella serafino	barbaresco, montestefano, nebbiolo, piemonte	260	1300 <small>VCORAVIN</small>
2022	fedellos do couto	bastarda, ribera sacra		700
2012	bodegas lópez de heredia	viña tondonia, reserva, rioja		850
2021	commando g	rozas 1'er, garnacha, gredos	185	925
2022	clos venturi	1769, sangiovese/sciaccarellu, corsica	115	575
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
mikeller weird weather hazy ipa 33cl - 0,3%	65
muri yamilé 75cl - 0,4%	350
fevertree ginger beer	45
craft soda - lemon lime burst	45
craft soda - pink grapefruit blast	45
craft lemonade - rhubarb heaven	45
møns apple juice	45
sparkling / still water ad lib.	30

APERITIF

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

VERMOUTH

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