

SNACKS

Croquettes, 3 pcs/4 pcs	90/120
Arancini with truffle mayonnaise, 3 pcs/4 pcs	105/140
Anchovies with toast & butter	125
Fried padrons with lemon	75
Iberico Salchichón	85
Waffles with truffle mayonnaise & serrano ham, 4 pcs	150

FAMILY STYLE MENU

6 servings • 495

4 glasses of wine • 495 - 6 glasses wine • 750

Assortment of snacks

Salted scallops with white asparagus, dill,
peas & oyster emulsion • 145

Pointed cabbage with miso beurre blanc &
Marcona almonds • 125

Paccheri with spinach, ricotta,
sage, croutons & parmesan • 155

Iberico presa with leek, new potatoes & jus • 225

Strawberries with tonka sugar, whipped cream,
meringue & strawberry sorbet • 95

Menu must be chosen by the entire table
It cannot be made vegan

À LA CARTE

Baked haddock with artichoke, piment,
capers, olives & fish fumé 225

Duck hearts on toast 155

Veal sweetbread with carrots,
morrels & sherry sauce 195

See the blackboard for more

DESSERTS / CHEESE

Pistachio with coconut ice cream,
olive oil & sea salt 110

A piece / selection of cheese 50 / 150

We recommend 3-4 servings per person

All dishes can be ordered à la carte & everything is
shareable

We do not split the bill on several credit cards

MOUSSE

2022	arphos	phaunus pet nat rosé, vinho verde		600
	olivier brochet	champagne, taissy, extra brut	150	900
2019	salima et alain cordeuil	cuvée altitude 350m, blanc de blancs, extra brut		1200

WHITE WINE

2022	château de béru	chablis, côte de prêtres		975
2020	dauvisat	chablis 1er cru, les forest	300	1500 VCORAVIN
2022	fabien coche	saint-aubin, bourgogne		1100
2018	albert boxler	riesling, brand grand cru, alsace		1100
2020	domaine courbet	savagnin sous voile, jura	180	900
2022	clos du tue-boeuf	brin du chèvre, menu pineau, loire	150	750
2023	thomas puéchavy	les vrilles, chenin blanc, vouvray	140	700
2021	eva fricke	riesling trocken, mélange, rheigau	145	725
2022	knewitz	chardonnay, rheinhessen	170	850
2023	wieninger	nussberg, grüner veltliner, wien	125	625
2022	alheit vineyards	nautical dawm, chenin blanc, stellenbosch		875

ORANGE / ROSÉ

2023	patrick bouju	jacquère, auvergne	135	675
2020	la stoppa	ageno, malvasia, emilia-Romagna		900
2021	domaine d'anglore	rosé, tavel	150	750

SHERRY

	tio pepe	fino en rama	80	400
	bodegas el maestro	oloroso 15 años	100	600

RED WINE

2022	fabien coche	pinot noir, bougogne	180	900
2022	henri richard	gevrety-chambertin, aux corvées	280	1400 VCORAVIN
2023	marcel lapierre	gamay, beaujolais	125	625
2021	arnaud lambert	les terres rouge, cab. franc, saumur-champigny		550
2021	alain graillot	crozes-hermitage, syrah, rhône	175	875
2019	domaine de villeneuve	châteauneuf-du-pape, v.v.		975
2014	château desmirail	margaux, 3. grand cru classé		850
2024	olek bondonio	barbera d'asti, piedmont	135	675
2016	il poggione	brunello de montalcino riserva, paganelli	280	1400 VCORAVIN
2013	miani	buri, merlot, colli orientale, friuli	375	1875 VCORAVIN
2023	commando g	la bruja, garnacha, gredos	140	700
2022	fedellos de cuoto	bastarda, ribeira sacra		725
2020	eben sadie	pofadder, cinsault, swartland		850

ØL & NON-ACOLIC DRIKKE

alhambra reserva 33cl - 6,4%	65
sapporo premium pilsner 33cl - 4,8%	60
O/O ipa 33cl - 6,8%	85
westmalle trappist dubbel 33cl - 7,0%	70
cantillon gueuze - lambic 75cl - 5,5%	325
cantillon kriel - lambic/cherry 75cl - 6,0%	375
mikeller weird weather hazy ipa 33cl - 0,3%	65
muri yamilé 75cl - 0,4%	375
fevertree ginger beer	45
craft soda - lemon lime burst	45
craft soda - pink grapefruit blast	45
craft lemonade - rhubarb heaven	45
møns æblemost	45
vand m/u brus ad lib.	30

APERITIF

gin & tonic	120
negroni	120
paloma	120
dark & stormy	120
limoncello	90

VERMOUTH

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