
— APERITIF —

SPICY MANGO MARGHERITA 14,-
TEQUILA, MEZCAL, MANGO,
LIME, TAJIN

LILLET WILD BERRY 11,5
LILLET BLANC, CRÉMANT, BEERIES

NEGRONI 12,5
GIN, VERMOUTH, CAMPARI

DARK & STORMY 12,5
DARK RUM, LIME, SPICY GINGER

ROSEMARYS PASSION 8,-
PASSION FRUIT, ROSMARY SIRUP, LIME,
SODA, ALCOHOLFREE



BREAD 5,5
NORI BUTTER /
EXTRA VERGINE
OLIVE OIL / SEA SALT



— SPARKLING & WINE —

CREMANT DE LOIRE 9,-
MICHEL LAURENT
0,1 I BRUT

CHAMPAGNE VEUVE DUROY 13,5
0,1 I BRUT RESERVE

PRISECCO GEIGER 6,-
0,1 I ALKOHOLFREI, WEISS ODER ROT

HELDE WEISSBURGUNDER 10,-
0,15 I BADEN

MARQUES DE ALVAREZ
RESERVA TEMPRANILLO 8,5
0,15 I SPAIN

COLD & HOT STARTERS

OYSTER GEAY SPECIAL No. 1 NATURAL
6 PCS. 34,- | 12 PCS. 66,-
BALSAMIC SHALLOTS / BUTTER / RYE BREAD

CARROT COCONUT SOUP 12,- 
CURRY / WASABI
UPGRADE + SCALLOP 5,5

YELLOWFIN TUNA TATAR 20,-
GINGER / CORIANDER / QUINCE / KIMCHI / CHILI

FISH SOUP 15,-
SAUCE ROUILLE / SOURDOUGH CROUTONS / PARMESAN

SCALLOP CEVICHE 22,-
MANGO / CORIANDER / EARLY LEEK / THAI CURRY
KIMCHI SESAME / YUZU PEARLS

SOFTSHELLCRAB TEMPURA 24,-
EDAMAME / GOCHUJANG / LEMON / WAKAME

VEGETABLE TEMPURA 16,- 
EDAMAME / GOCHUJANG / LEMON / WAKAME

LETTUCE 16,- 
CARROTS / PRAY / PEAR / POMEGRANATE

SPAGHETTI AL TARTUFO 22,- 
TALEGGIO ESPUMA / EGG YOLK CARAMEL / TRUFFLE / PARMESAN
EMULSION

MAIN COURSES

FROM LE CREUSET ROASTERS—
FOR 2 AND MORE

BOUILLABAISSE 38,- per person
COD / WILD SHRIMP / PULPO / SCALLOPS / CALAMARETTI /
SAUCE ROUILLE / CROUTONS / PARMESAN

MEDITERRANEAN PULPO 42,-
CRISPY FRIED / POTATO MILLE-FEUILLE /
FENNEL / PUMPKIN / UMAMI HOLLANDAISE

SEAFOOD PASTA 34,- per person
CASARECCIA / CRUSTACEAN TOMATO SUGO /
WILD PRAWNS / PULPO / SCALLOPS / CALAMARETTI

NORTH SEA COD 32,-
CARAMELIZED / MISO / TOPINAMBUR /
BEURRE BLANC / YUZU

— VEGAN & VEGETARIAN —

SPAGHETTI AL TARTUFO 32,- 
TALEGGIO ESPUMA / EGG YOLK CARAMEL / TRUFFLE / PARMESAN
EMULSION

YELLOWFIN TUNA STEAK 32,-
SESAME / PUMPKIN / POTATO MILLE-FEUILLE / MISO /
GINGER / BASIL / NORI

MISO EGGPLANT 24,- 
CAULIFLOWER / CANJUN SPICE / KIMCHI /
CHICKPEA / CORIANDER

IRISH OX CHEEKS 29,-
PUMPKIN / BRUSSELS SPROUTS / WILD HERBS / JUS



VEGAN



VEGETARIAN

5 COURSE TASTING MENU

79,-

ONLY AVAILABLE FOR THE WHOLE TABLE

AMUSE GUEULE

YELLOWFIN TUNA

QUINCE / CORIANDER / GINGER / CHILI

BOUILLABAISSÉ

SHRIMP / SCALLOP / SEA BASS / CROUTONS / PARMESAN / SOUCE ROUILLE

APPLE SORBET

CALVADOS

COD

CARAMELIZED / TOPINAMBUR / FENNEL / YUZU / BEURRE BLANC

VARIATION OF PUMPKIN

CREAM / ROASTED KERNELS / PANNACOTTA / MERINGUE

CATCH OF THE DAY
INCLUDING SIDE DISHES

— FISH OF THE DAY —

MEDITERRANEAN SEA BASS 44,- per person
WITH ROSEMARY & THYME FROM THE OVEN

BALTIC TURBOT WHOLE Price on request
FROM LAVA STONE GRILL / CHIVES / PEPPERONCINI

SOLE 79,- For 1 person
FRIED IN NUT BUTTER & HERBS

CHOPS FROM MONKFISH Price on request
FROM KONRO GRILL / MALDON SEA SALT

— SEAFOOD OF THE DAY —

ARGENTINE WILD PRAWNS 9,- per piece.
FRIED & BAKED / YOUNG GARLIC

NORWEGIAN SCALLOPS 9,- per piece
FRIED / NUT BUTTER / FLEUR DE SEL

CANADIAN LOBSTER 55,- / 110,- Half / Whole
WITH HERBS / FROM THE OVEN OR GRATINE

LONGOSTINES 12,- per piece
FRIED & BAKED / YOUNG GARLIC

FROM THE GRILLPLATE
INCLUDING SIDE DISHES

FROM 2 PERSONS

MIXED SEAFOOD - 59,- PER PERSON

SEA BASS

WILD PRAWNS

SCALLOPS

YELLOWFIN TUNA STEAK

MEDITERRANEAN PULPO

FOR 2 PEOPLE

VEAL CHOP - 54,- PER PERSON

800G VEAL CHOP DRY AGED FROM RICO SCHLEGEL
/ VEAL JUS / UMAMI HOLLANDAISE

FOR 2 PEOPLE

SURF & TURF - 64,- PER PERSON

VEAL CHOP & WILD PRAWNS
800G VEAL CHOP DRY AGED VON RICO SCHLEGEL /
4 WILD PRAWNS

SIDE DISHES: POTATO MILLE-FEUILLE / CARROTS / SPINACH / UMAMI HOLLANDAISE

DESSERT

TONKA BEAN CRÈME BRÛLÉE 13,- 🥕
SORBET / PLUM

VARIATION OF PUMPKIN 14,- 🥕
CREAM / ROASTED SEEDS / PANNACOTTA / MERINGUE

CHEESE OF THE DAY 18,- 🥕
HOMEMADE FIG CASSIS MUSTARD / ROASTED NUTS / GRAPES / BREAD

YUZU SORBET 9,- 🥕 🍃
CANDIED / YUZU CAVIAR / BUBBLES
UPGRADE +5,- GIN / VODKA / CRÉMANT

GLOSSAR

AJITSUKE TAMAGO:

RAMEN EGGS / LANDEI PICKLED IN SOY SAUCE & MIRIN

AJI AMARILLO:

BELL CHILI

CASARECCIA:

SICILIAN PASTA

DASHI:

JAPANESE BROTH

DULCE DE LECHE:

CREAM OF MILK, SUGAR, VANILLA

GOCHUJANG:

FERMENTED KOREAN SPICE PASTE

GYOZA:

JAPANESE DUMPLINGS

KIMCHI:

HOT MARINATED & FERMENTED CHINA CABBAGE

KOJI:

NOBLE MOLD MUSHROOM CULTURE GROWING ON RICE

MISO:

SPICY PASTE MADE FROM FERMENTED SOYBEANS

NORI:

DRIED, ROASTED & SEASONED SEAWEED

UNAGI:

GRILLED & MARINATED EEL

PONZU:

CITRUS FRUITS BASED SAUCE

TEMPURA:

FRYBAT MADE FROM TEMPURUM, EGG, ICE WATER

TOSAZU:

SAUCE OF DASHI, MIRIN, SOY SAUCE

YUZUKOSHO:

JAPANESE SPICE OF YUZU, SALT & CHILI PEPPERS

YUZU:

CITRUS FRUIT

ALL PRICES IN €|FOOD INCL. 7% VAT. |DRINKS INCL. 19% VAT.

EC CARD/VISA/MASTERCARD/AMEX WELCOME

ALLERGY CARD ON REQUEST
