

M E N U

BRUNCH CLASSICS

EGGS BENEDICT €8 Poached eggs, english muffins, bacon, hollandaise	STEAK N’ EGGS €24 NY strip loin, sunny side up eggs, potato cubes	EGGS AND BACON €7 Choice of scrambled or sunny side up eggs on toasted country bread and bacon	YOGURT €6 Granola, sunflower seeds, seasonal fruit
KING CRAB EGGS BENEDICT €11 Poached eggs, king crab, English muffins, hollandaise	SMOKED SALMON BAGEL €9 Norwegian smoked salmon, cream cheese, avocado, capers		PANCAKES €8 Maple syrup or nutella, butter and fruits

SALADS AND SMALL PLATES

BURRATA €12 Cherry tomatoes, basil pesto	CRAB SALAD €13 Lettuce hearts, avocado, red & yellow beetroot, tomato, mustard lemon oil	BEEF TARTARE €12 Handcut angus fillet, olive oil, chives, cornichons, grilled country bread, dijon mustard, egg yolk
MIXED GREEN €9 Mini baby leaves, roasted pears, almonds, gorgonzola crumbles	CAESAR’S SALAD €11 Mix lettuce with parmesan, chicken, bacon, croutons, & homemade Caesar’s sauce.	PRAWN CANELLONI €11 Carrot cream, zucchini, lemongrass sauce, mushroom fumet, chives oil
WALDORF €11 Romaine & iceberg, red grapes, green apple, celery, walnuts, parmesan	RAVIOLI €9 Tomato passata, crispy parma ham, truffle sauce, parmesan	SCALLOPS €12 Celery-root puree, green apple, water-cress, roasted hazelnuts, madagascar vanilla sauce
BEETROOT & KALE SALAD €10 Beetroot laves & kale, avocado, cherry tomatoes, pomegranate, manouri cheese		

MAINS

THE BURGER €18 Black angus, cheddar cheese, bacon, iceberg lettuce, tomato, homemade coleslaw, hand-cut fries. Add egg +€0.5	THE CHICKEN €17 Marinated chicken leg, artichoke cream, sweet potato purée, peanut butter, roasted onion, chicken jus	SEAFOOD BLACK RISOTTO €16 Sepia ink, fresh seafood
THE FISH €24 Halibut fillet with onion jam, cauliflower and avocado purée, velouté chives sauce	THE PORK €16 Pork loin fillets in honey, smoked eggplant, paprika-potato cubes, truffle sauce	CHICKEN PAPARDELLE €14 Fresh Pappardelle, chicken strips, mushrooms, fresh cream, parmesan
THE SEABASS €16 Saffron parsnip, purple potato purée, herb stuffing, rice cracker	RISOTTO PESTO €15 Spinach, rucola, manouri cheese, cherry tomato comfit	

FEATURED MEATS ON THE GRILL ACCOMPANIED BY 2 SIDES & 1 SAUCE

USDA PRIME RIBEYE ON THE BONE 1KG €65	PRIME USDA FLANK STEAK €13/100GR “BAVETTE”
BLACK ANGUS RIBEYE 0.5KG €40	AUSTRALIAN BLACK ANGUS €15/100GR CHATEAUBRIAND

FEATURED SUSHI 8PCS

RAINBOW ROLL €12 Crab stick, cucumber, avocado, salmon, tuna, mayo, teriyaki	DYNAMITE ROLL €12 Spicy tuna, cucumber, avocado, mayo teriyaki
CRAZY CALIFORNIA €12 Spicy salmon, avocado, red tobiko, mixed crabstick, spicy mayo	BIJOU SUSHI MIX €40 24pcs: Maki, sashimi, nigiri in an omakase fashion. O-makase is a Japanese phrase, used when ordering sushi in a restaurant, that means: “I’ll leave it up to you”
SATO MAKI €12 Tempura prawns, avocado, salmon, cream cheese, wasabi mayo	

SIDES

GRILLED ASPARAGUS €8
ROASTED GARDEN VEGETABLES €5
POTATO PURÉE €5
FRENCH FRIES €5

SAUCES

RED WINE SAUCE €3
PEPPER SAUCE €3
TARRAGON MUSTARD €3
BÉARNAISE SAUCE €3

DESSERTS

DUO SEMIFREDDO €10 Hazelnut & tiramisu semifreddo, chocolate & hazelnut soil, salted caramel sauce
DECONSTRUCTED MILLE-FEUILLE €12 Mastic cream, puff pastry crumbles, warm salted caramel sauce
AFTER EIGHT €8 Chocolate parfait, mint ice cream, chocolate syrup
ARTE CHOCOLAT €10 Geometric chocolate shapes and chocolate sauce
ASSORTMENT OF FRUIT €17
CHEESE & CHARCUTERIE €30

