MENU

SALADS AND SMALL PLATES

BURRATA €12
Cherry tomatoes, basil pesto

WALDORF €11
Romaine & iceberg, red grapes, green apple, celery, walnuts, parmesan

CRANBERRY & GOJI €11
Mix green salad, cranberries, goji berries, orange segment, pecans

MIXED GREEN €9
Mini baby leaves, roasted pears, almonds, gorgonzola crumbles

CRAB SALAD €13
Lettuce hearts, avocado, red & yellow beetroot, tomato, mustard lemon-oil

BEETROOT & KALE SALAD €10
Beetroot leaves & kale, avocado, cherry tomatoes, pomegranate, manouri cheese

BEEF TARTARE €12
Oil, Himalayan salt, egg yolk, condiments

SCALLOP CEVICHE €11
Mint liquid, Saffron mayo, citrus, Ikura caviar

SEABASS CARPACCIO €13
Fresh herbs, avocado, chives oil, citrus

SCALLOPS €12
Celery-root puree, green apple, watercress, roasted hazelnuts, madagascar vanilla sauce

PRAWN CANELLONI €11
Carrot cream, zucchini, lemongrass sauce, mushroom fumet, chives oil

RAVIOLI €9
Tomato passata, crispy parma ham, truffle sauce, parmesan flakes

SEAFOOD BLACK RISOTTO €16
Sepia ink, fresh seafood

RISOTTO PESTO €15
Spinach, rucola, manouri cheese, cherry tomato comfit

MAINS

THE PORK €16
Pork loin fillets in honey, smoked eggplant, paprika-potato cubes, truffle sauce

THE DUCK €23
Parsnip puree, berries, honey, potato fondant, red wine sauce

THE BEEF €34
Black angus fillet, wild mushrooms, potatoes, red wine sauce

THE CHICKEN €17
Marinated chicken leg, artichoke cream, sweet potato purée, peanut butter, roasted onion, chicken jus

THE LAMB €24
Herb crusted lamb chops, potato espuma, truffle, beetroot, crispy potato Peru, red wine sauce

THE FISH €24
Halibut fillet with onion jam, cauliflower and avocado purée, velouté chives sauce

THE SEABASS €16
Saffron parsnip, purple potato purée, herb stuffing, rice cracker

FEATURED MEATS ON THE GRILL

ACCOMPANIED BY 2 SIDES & 1 SAUCE

USDA PRIME RIBEYE ON THE BONE 1KG €65

BLACK ANGUS RIBEYE 0.5KG €40

PRIME USDA FLANK STEAK "BAVETTE" €13/100GR

AUSTRALIAN BLACK ANGUS CHATEAUBRIAND €15/100GR

FEATURED SUSHI 8PCS

RAINBOW ROLL €12
Crab stick, cucumber, avocado, salmon, tuna, mayo, teriyaki

CRAZY CALIFORNIA €12
Spicy salmon, avocado, red tobiko, mixed crabstick, spicy mayo

SATO MAKI €12
Tempura prawns, avocado, salmon, cream cheese, wasabi mayo

DYNAMITE ROLL €12
Spicy tuna, cucumber, avocado, mayo teriyaki

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"

SIDES & SAUCES

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

Please ask for assistance if you require any information regarding our dishes or ingredients.
The consumption of raw or undercooked eggs, meat, poultry or shellfish may increase your risk of food borne illness.

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VEAL T-BONE 0.5KG €35

WHOLE RACK OF LAMB 0.65KG €40

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