

APPETIZERS

Tuna and Avocado Tartar | 21 €

Squid ink tapioca cracker | Sprouts | Masago caviar

Cured with dill Alaska Sockeye Salmon | 18 €

Pickled white radish | Caper salsa | Sour cream | Red caviar | Lemon olive oil crumbs

Veal (sous vide) "Vitello Tonnato" Style | 17 €

Fresh endive | Capers | Pomegranate seeds

FRESH NOTES

Burrata Salad | 16 €

Tomato & pine nut jam | Basil jelly | Sprouts

Ensaladang Mangaa | 12 € | 14 € (with tiger prawns)

Pinoy Style Fresh Mango & Avocado Salad Soybean sprouts | Fresh mint | Honey & lemon dressing

Classic Caesar Salad 11 € | 16 € | 17 €

Simply plain | with grilled chicken | with tiger prawns

SOUPS

Aromatic Lamb and Vegetable Soup | 17 €

Hot Pinsa bread

Tom Yam Talay | 17 €

Thai Style Spicy Sour Seafood Soup Tomato | Oyster mushroom | Coconut milk

Soup of the Day | 7 €

| just on weekdays | – please ask your waiter/waitress

MAIN COURSES

Fillet of Halibut | 26 €

Coconut milk sauce | Potato and celery root mash | Snow peas | Grilled shrimps

Chicken Breast (Sous vide) | 18 €

Green asparagus bundle | Estragon & white wine sauce | Goat cheese croquet | Fresh herbs | Roasted grapes

Casarecce al Pesto | 12 €

Red pesto | Baby eggplants | Cherry tomatoes | Fresh spinach

GRILL CLASSICS

PORK

RIB ROOM Ribs Set (for 2 people) | 54 €

Glazed ribs | Iberico ribs | Veal ribs

Iberico Pork Short Ribs | 26 €

Smoky BBQ sauce | Crispy bacon | Roasted cherry tomatoes

Glazed Pork Ribs (sous vide) | 24€

Roasted pumpkin medallion | Sesame | Peanuts | Teriyaki and sesame sauce | Crispy purple potato

BEEF

Beefsteak (160g / 280g) | 36 € | 48 €

Potato and cheddar gratin | Red wine and green pepper sauce

Apple Glazed Veal Ribs | 25 €

BBQ apple sauce | Roasted apple stuffed with veal liver

FISH & SEAFOOD

Grilled Tiger Prawns | 21 €

Burnt chilli & lime butter | Pinsa bread

SIDE DISHES

KIMCHI – spicy napa cabbage | sesame seeds 6,50 €

Simple cheesy potato wedges 6 €

Roasted baby potatoes | cheddar cheese | bacon 6 €

Grilled vegetables 6 €

French fries flavored with truffle oil 5 €

Seasonal green salad | olive oil and lemon dressing 5 €

KHAO PAD - fried Jasmine rice | fried egg | lime 5 €

SWEET IMPROVISATION

Skyr Panna Cotta | 10 €

Skyr Panna Cotta flavored with vanilla | Fresh raspberries

Chocolate Fondant | 10 €

Green pistachio & kadayif | White chocolate snow | Vanilla ice cream

Khao Niao Mamuang | 10 €

Thai classic fresh mango sticky rice | sweet coconut milk flavored with Pandan leaf