



## SPARKLING WINE

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Massimo Coletti, Prosecco "Phoja" Treviso, Veneto, IT 145/gl  
André Jacquart, Brut Experience 1er Cru Blanc de Blancs, Champagne, FR 165/gl

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### SNACKS

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**MARCONA MANDLAR** 75  
**NOCELLARA OLIVER** 75  
**GILDAS** 85  
Olives, anchovy, chili on skewers with focaccia

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### APPETIZERS

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**OYSTERS** 49/ST  
Lemon, mignonette, Tabasco 145/3 ST  
**CAVIAR/CUCUMBER** 355  
**10 GRAM**  
Sturgeon caviar, cucumber, vodka, smetana, lemon, focaccia  
**CHEESE/CHARCUTERIE** 275  
A selection of cheeses and cured meats, olives, almonds, marmalade, seed crackers

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### STARTERS

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**SUNCHOKE/CARROT** 155  
Creamy Jerusalem artichoke, carrot, grated parmesan, pickled chili, chips, cress  
**BEEF/PARMESAN** 185  
Beef Tartar, salted egg yolk, pickled carrot, dijon mustard, sherry, parmesan, browned butter  
**SCALLOP/OYSTERS** 175  
Oysters with lemon vinaigrette, cucumber, smoked cauliflower puree, cream, dill, salicorn  
**DUCK/PAPARDELLE** 175  
Hand-folded pasta, ricotta, garlic, duck confit, parmesan, hispi cabbage

Curious about where our ingredients come from? Feel free to ask our staff!





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## MAINS

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**PESTO/BURRATA** 275

Trofie Pasta, pine nut, basil, parmesan, baked tomato, garlic, roasted panko, burrata, dried peppers

**TRUFFLE/HAZELNUTS** 295

Handmade tagliatelle, truffle, butter, sage, hazelnut cream, parmesan

**HISPI/APPLE** 275

Grilled pointed cabbage, miso, roasted apple, almonds, balsamic vinegar, browned butter, pickled apple, parsnip

**CHANTERELLE/SCALLOPS** 335

Risotto, scallop, pickled cucumber, dill, chanterelle, lemon, garlic

**STEAK/PEPPER** 455

Sirloin steak, potato puree, peccorino, pepper sauce, smoked onion, fried garlic, tomato

**COD/MUSSELS** 405

Cod loin, hazelnut, blackened cucumber, potato puree, celery, smoked mussels, mussel sauce

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## DESSERT

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**CREME/BLACKBERRIES** 135

Long pepper, honeycomb, baked vanilla cream, blackberries

**CHOCOLATE/PISTACHIO** 135

Chocolate sorbet, crumble, pistachio mousse, sage, caramel

**ESPRESSO/MASCARPONE** 135

Mascarpone, white chocolate, espresso, amaretto, crushed ladyfingers, sabayonne

**ORANGE/THYME** 135

Orange sorbet, grape jelly, lemon thyme, crystallized white chocolate, orange curd, meringue

**CHEESE/PEAR** 135

Cheese with crackers, pears, honey

**SORBET/ICE CREAM** 65



ARE YOU ALLERGIC TO ANYTHING? PLEASE ASK YOUR SERVER, WHO WILL BE HAPPY TO GUIDE YOU THROUGH YOUR VISIT WITH US! WE ARE A CASH-FREE RESTAURANT