



Vicino!



SPARKLING WINE

Massimo Coletti, Prosecco "Phoja" Treviso Frizzante, Veneto, IT	145/gl
André Jacquart, Vertus Expérience 1 er Cru Extra Brut BdB, Champagne, FR	185/gl
Pierre Gimonet, Special Club, Champagne, FR	245/gl

SNACKS

MARCONA ALMONDS	75
NOCELLARA OLIVES	75
TORRES CHIPS	55

APPETIZERS

OYSTERS	49/ST
Lemon, mignonette, tabasco	145/3 ST
CAVIAR/CUCUMBER	365
10 GRAM	
Sturgeon caviar, cucumber, vodka, smetana, lemon, focaccia	
CHEESE/DELI MEATS	275
A selection of cheese and charcuterie, olives, almonds, marmalade and nut crackers	

STARTERS

BEEF/CHANTERELLES	185
Beef tartar, burnt chanterelle emulsion, pecorino, pickled mustard seeds, pickled chanterelle, toasted panko, herb tallow	
SCALLOP/PEAS	175
Queen mussel, browned nduja butter, sugar snap peas, pickled cucumber, green pea puree, crispy potatoes, kohlrabi	
LOBSTER/FENNEL	195
Lobster soup, yuzu, browned butter hollandaise. Fennel, celery and carrot salad	
CUSTARD/SALSIFY	155
Custard with black radish flavor, chili vinaigrette, pickled black radish, browned butter, fried black cabbage, crispy black radish	

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





MAINS

TOMATO/LAMB 315

Tomato risotto, pistachio, gremolata, lamb fillet, mint, semi-dried tomatoes, parmesan, confit garlic

ROMANESCO/MUSHROOM 265

Whole baked romanesco, parmesan, king oyster mushrooms, grilled paprika sauce, almonds, pickled kohlrabi, browned butter,

VODKA/SHRIMPS 295

Linguine pasta, Argentine red shrimp, tomato, grilled peppers, garlic, chili, vodka, roasted herb panko, celery

TRUFFLE/ALMOND 295

Hand-cranked tagliatelle, browned butter, cream, truffle, parsley, garlic, roasted almonds, parmesan

STEAK/MADEIRA 445

Sirloin steak, Madeira spiced butter, carrot purée, Madeira sauce, sherry baked carrot, fresh truffle, fries with herbs and parmesan

CHAR/BROWN BUTTER 425

Baked char, mashed potatoes, lobster emulsion, burnt cabbage, lemon, romanesco, pickled onion, browned butter

DESSERT

LIQUORICE/MERINGUE 135

Licorice panna cotta, raspberry meringue, cayenne pepper, lingonberry and raspberry sorbet

LIMONCELLO/CREAM 135

Lemon crème brûlée, cane sugar, vanilla, limoncello sorbet

CHOCOLATE/PISTACHIO 135

Pistachio mousse, chocolate sorbet, sage, pistachio, oat crumble, caramel

APPLE/HONEY 135

Honey baked apples, yogurt sorbet, pecan and browned butter crumble

CHEESE/PEAR 135

A selection of cheeses, served with pear marmalade and seeded crispbread

SORBET/ICE CREAM 65



DO YOU HAVE ANY ALLERGIES? PLEASE ASK YOUR SERVER, WHO WILL BE HAPPY TO GUIDE YOU THROUGH THE MENU. WE ARE A CASHLESS RESTAURANT.

