

Antipasti

Olive Giganti 50g	1 290	Taleggio 50g	1 790
Olive Kalamata 50g	1 990	Provolone 50g	1 990
Dried tomatoes 50g	1 990	Parmigiano 50g	2 390
Artichokes 50g	2 990	Sheep milk cheese with black truffle 50g	2 390
Dried horsemeat 50g	2 490	Sheep milk cheese with rosemary 50g	2 390
Pastrami 50g	2 990	Sheep milk cheese with black garlic 50g	2 390
Bresaola 50g	2 990		
Parma ham 50g	2 990	Jamon Iberico 10g	2 990

Starters for Champagne

Spreads

* Chicken hearts pate, strawberry chutney, lemon-lime jelly	2 390
* Coconut milk hummus pita	2 390
Tapioca chips, salmon rilette, stracciatella, red caviar	6 990
* Banana bread, maple syrup butter	1 790
Tartin, caramel butter	990

Cold

* Brioche, dried horsemeat, tomato jam	2 990
* Capelin, baked bellpeppers, ricotta	3 390
* Vitello Tonnato	4 990
Terrine of zander fish	2 590
Brioche, king crab, miso aioli, red caviar	6 290
Tartin, Parma ham, stracciatella	6 990

Raw

* Scallop crudo, strawberry, strawberry ponzu	9 990
* Tuna tartare, avocado	5 990
Sea bass crudo, tangerine sauce	5 590
Salmon crudo, passion fruit sauce, cucumber	6 990
Tuna crudo, guacamole, truffle ponzu	9 990
* Tonnato Vitello	4 990
Beef tartare, black truffle mousse	5 990

Hot

Argentine shrimps, chimichurri sauce	7 990
Seafood sautéed with white/red sauce	14 990

Salads

* Roastbeef, dried tomatoes, spinach	4 990
* Shrimps, avocado, spinach	6 590
Salad with tomatoes, avocado and stracciatella	4 990
Salad with king crab, avocado and tomatoes	6 990

Soups

* Gazpacho of yellow tomatoes, cannoli with stracciatella	3 590
Tomato soup with parmigiano and basil	2 990

Neapolitan Pizza 22 cm

Margherita	2 690
Peperoni	3 590
With beef tartare	3 990
Truffle and stracciatella	5 290
With Parma ham	5 290

Pasta/Risotto

* Rigatoni Arabiata	3 290
* Rigatoni Bolognese	4 590
* Pasta with vongole and bottarga	6 490
Fettuccine with king crab and bisque	9 990
Creamy risotto with beef tartare	3 990
Risotto with mushrooms and black truffle	5 990

Main courses

* Sea bass fillet, tomatoes, greens	9 590
Salmon fillet, avocado, salmon bisque	8 990
Halibut fillet, zucchini carpaccio, fish beurre mani	9 990
Scallop, cauliflowes steak, hazelnut sauce	8 990
Chicken hip fillet, oyster mushrooms, jus sauce	6 590
Duck fillet, beetroot millefeuille, celery root, cowberry	5 290
* Beef cheek, baked cabbage, truffle mousse	5 990
* Beef rib, pepper sauce with dried fruits, spruce potato	5 990
Filet mignon, parmigiano mousse, spinach	7 590
Lamb tongue, sweet potato, black garlic	8 990

Desserts

* Camembert dessert, strawberries, dandelions honey	3 490
Basque cheesecake with ice cream	2 990
Pistachio fondant with white Belgian chocolate and raspberry sorbet	2 990
Chocolate cake in gold	3 990
Chocolate truffle	4 590
Sorbet (strawberry-raspberry, mango-passion fruit, lime-lemon)	1290
Ice cream	1290

Homemade tea

Grenadine with berries	1990
Spicy tea with mango	1990
Milk oolong with pear and rosemary	1990
Raspberry with basil	1990
Spices and apple	1990
Anchan with blackberry	1990

Homemade lemonades

Yuzu Grapefruit	3590
Pineapple Lemongrass	3590
Peach Apple	3590
Blueberry Cherry	3590
Tropical	3590
Kiwi Basil	3590
Pear Rosemary	3590

Coffee/Matcha

Espresso	890
Americano	890
Cappuccino	990
Latte	1390
Raf	1390
Matcha (blue, black, pink, yellow, green)	1290

*alternative milk almond/oats/coconut (250мл/350мл) 290/390

*decaf 150

Soft Drinks

Surgiva Naturale/Frizzante 250ml	1090
Surgiva Naturale/Frizzante 500ml	1690
San Pellegrino лимонад 330ml	1590
San Pellegrino tonica 330ml (citrus, ginger beer, OWG)	1590
Red Bull 250ml	1590
Pago 200ml (apple, orange, cherry, pineapple, tomato)	990
Coca-Cola/Fanta/Sprite 250ml	990
Schweppes 330ml	