



SNACKS

Croquettes, 3 pcs/4 pcs	90/120
Arancini with truffle mayonnaise, 3 pcs/4 pcs	105/140
Anchovies with toast & butter	125
Burrata with olive oil	125
Fried padrons with lemon	75
Iberico cebo de campo (60g.)	165
Waffles with truffle mayonnaise & serrano ham, 4 pcs	140

FAMILY STYLE MENU

6 servings • 495

4 glasses of wine • 495 - 6 glasses wine • 750

Assortment of snacks

Crudo of pike perch with yuzu & piment • 145

White asparagus with ajo blanco,
Marcone almonds & coppa • 165

Paccheri with spinach, ricotta,
croutons & parmesan • 155

Iberico pork with new potatoes,
new onions & jus • 255

Basque cheesecake with rhubarb, white
chocolate & hazelnut • 95

Menu must be chosen by the entire table
It cannot be made vegan

À LA CARTE

Haddock with new potatoes,
capers, lemon & browned butter 225

Duck hearts on toast 155

Veal sweetbread with green asparagus &
sauce Lyonnaise 195

See the blackboard for more

DESSERTS / CHEESE

Pistachio with coconut ice cream,
olive oil & sea salt 110

A piece of cheese / selection 50 / 150

We recommend 3-4 servings per person

All dishes can be ordered à la carte & everything is
shareable

We do not split the bill on several credit cards

MOUSSE

2022	aprhos	phaunus pet nat rosé, vinho verde		600
	chartogne-taillet	champagne, cuvée saint anne, extra brut	155	925
2019	salima et alain cordeuil	cuvée altitude 350m, blanc de blancs, extra brut		1200

WHITE WINE

2022	château de béru	chablis, terroirs de béru		725
2023	henri prudhon	bourgogne blanc, chardonnay		700
2022	lamy-pillot	saint-aubin 1er cru, en créot, bourgogne	290	1450 <small>VCORAVIN</small>
2018	albert boxler	riesling, brand grand cru, alsace		1100
2023	jolivet	sancerre, sauvignon blanc, loire	160	800
2023	tissot	patchwork, chardonnay, arbois	180	900
2014	lucien aviet	reserve du caveau, savagnin, arbois, jura	190	1050
2023	emrich schönleber	riesling trocken, nahe	120	600
2023	hofgut falckenstein	riesling kabinet, ockfener bockstein, mosel		675
2018	anima mundi	xarel-lo, catalonia	135	675
2023	azores wine company	arinto dos acores		725
2022	sous le vegetal	octave, muscat blanc à petit grains, samos	150	750
2022	alheit vineyards	nautical dawm, chenin blanc, Stellenbosch		875

ORANGE

2022	cos	pithos bianco, garganega, sicily	135	675
2022	profetas e villões	rosé dos villões, madeira	115	575

SHERRY

	tio pepe	fino en rama	80	400
	bodegas el maestro	oloroso 15 años	100	600

RED WINE

2022	domaine pierre guillomot	les grands picotins, pinot noir, bourgogne	180	900
2016	domaine simon bize	savigny-les-beaune 1er cru, malconettes		1200
2021	lou dumont	morey saint denis, pinot noir, bourgogne	280	1400 <small>VCORAVIN</small>
2021	arnaud lambert	les terres rouge, cab. franc, saumur-champigny	110	550
2022	coursedon	saint joseph, syrah, rhône		800
2019	domaine de villeneuve	châteauneuf-du-pape, v.v.		975
2021	matteo correggia	roero riserva, la vel del pretti, nebbiolo	150	750
2015	alessandro fantino	barolo riserva, bussia cascina dardi, piedmont	260	1300 <small>VCORAVIN</small>
2013	miani	buri, merlot, colli orientale, friuli	375	1400 <small>VCORAVIN</small>
2023	commando g	la bruja, garnacha, gredos	130	650
2022	envínate	benje, orotava, tenerife		625
2020	pedro parra	soul pit, pais, itata	140	700
2020	eben sadie	pofadder, cinsault, swartland		850

ØL & NON-ACOLOLIC DRIKKE

alfambra reserva 33cl - 6,4%	65
sapporo premium pilsner 33cl - 4,8%	60
O/O ipa 33cl - 6,8%	85
westmalle trappist dubbel 33cl - 7,0%	70
cantillon gueuze - lambic 75cl - 5,5%	325
cantillon kriek - lambic/cherry 75cl - 6,0%	375
mikeller weird weather hazy ipa 33cl - 0,3%	65
muri yamilé 75cl - 0,4%	375
fevertree ginger beer	45
craft soda - lemon lime burst	45
craft soda - pink grapefruit blast	45
craft lemonade - rhubarb heaven	45
møns æblemost	45
vand m/u brus ad lib.	30

APERITIF

gin & tonic	120
negroni	120
paloma	120
dark & stormy	120
limoncello	90

VERMOUTH

mancino bianco	70
priorat nature rose	70
valdespino, jerez	70
gonzález byass la copa, jerez	70
olek bondonio rosso	100
cappellano barolo chinato	120