

Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Ceviche of herring | curry cream | pickled onion | cucumber | radish | beetroot pearls | herring caviar

Unpeeled gambas | homemade mayonnaise | salad

Soup of smoked eel | salmon | tarragon


Rouleau of beef carpaccio | arugula | pesto | pine nuts | Parmesan cheese

Sliced veal | thinly sliced | veal sweetbread | capers | truffle

Beef broth | seasonal vegetables | profiteroles

Red beetroot carpaccio | feta | dolmadakia | garlic | dill 

Parmesan panna cotta | marinated tomato | basil | garden pea 

Cauliflower soup | roasted cauliflower | chives 

Main Course

À la minute grilled tuna | raw inside | sauce vierge

Tasting of all kinds of seafood* | rice | herb Hollandaise sauce

Grilled veal ribeye | pepper sauce

Tenderly cooked beef cheek | creamy morel sauce | mashed potatoes

Ravioli | artichoke | Pecorino | sundried tomato 

Beefburger | red onion | pickles | cheddar | tartar sauce | fries

Dessert or cheese

Grand dessert | a selection of various sweets desserts

Cheese platter | a selection of various types of cheese | fig compote | nut bread

39,50 p.p.

* Despite of careful inspection, small pieces of fishbone may remain in the fish.

Do you have an allergy? Please inform us!

