

## Evening Menu

Homemade sourdough bread	55,-
Oysters with daikon and green chili salsa 6 pcs.	160,-
Coppa	95,-
Olives from Lucques	55,-
Bitter salad with pomelo	85,-
Fennel salad with provolone	75,-
Burrata with broccoli leaves, blood orange and capers	105,-
Octopus carpaccio with celery	65,-
Beef tartare with mayo and mushroom	125,-
Ceviche of Halibut with cucumber	105,-
Butter beans with parmesan and pepper	95,-
Homemade pappardelle with ragu	125,-
Brillat Savarin with herb toast	85,-
Grapefruit granite with quince	55,-
Panna cotta with blood orange and pistachio	85,-
Chocolate pudding with whipped cream and matcha	80,-

Tuesday - Friday Menu

Breakfast  
until 11.30

Soft boiled egg	35,-
Comté cheese with bread & butter	55,-
Yogurt with Hokkaido pumpkin & granola	65,-
Blueberry ricotta toast	65,-

Lunch  
until 15.30

Homemade Sourdough bread	55,-
Oysters with tabasco and lemon 6pc.	160,-
Burrata with blood orange and capers	95,-
Pickled herring with crème fraiche	95,-
Beef tartar with mayo and mushrooms	125,-
Smoked egg salad with brussel sprouts	95,-
Ceviche of Halibut with daikon and yuzu	105,-
Comté cheese with black pepper	65,-
Coppa	95,-
Blueberry ricotta toast	65,-
Cookie	35,-
Matcha and yuzu “potato” cake	65,-

Brunch Menu

Weekends  
10:00 – 16:00

Bloody Mary	95,-
Homemade sourdough bread	25,-
Comté cheese 30,- / Blood orange jam 25,- / Mascarpone 20,-	
Croissant	35,-
Cookie	35,-
Oysters with tabasco and lemon 6pcs.	160,-
Ceviche of Halibut with artichoke and yuzu	105,-
Burrata with broccolini, blood orange & capers	105,-
Beef tartare with mayo and mushroom	125,-
Scrambled eggs (with black truffle +75,-)	60,-
Steamed green vegetables with pecorino sardo	75,-
Poached egg with ham and sauce hollandaise	105,-
Brillat Savarin with herb toast	75,-
Yogurt with hokkaido pumpkin & granola	65,-
Banana bread with dulce de leche	65,-
Blueberry and ricotta	65,-
Yuzu and marzipan “potato” cake	65,-