

Evening Menu

Sourdough bread	55,-
Oysters with daikon and green chili salsa 6 pcs.	160,-
Tuscan prosciutto	95,-
Lucques, nicoise, jumbo olives	55,-
Ceviche of Halibut with winter tomatoes and candy beetroot	105,-
Confit octopus with celery	95,-
Bitter salad with pomelo and pumpkin seeds	85,-
Asparagus, dukkah and creme fraiche	95,-
Burrata with radicchio tardivo, blood orange, peas and anchovies	105,-
Beef tartare with capers and fried onions	125,-
Butter beans with parmesan and pepper	95,-
Homemade pappardelle with bottarga	125,-
Cheese with herbs and rye bread chips	85,-
Grapefruit granite with quince oil	55,-
Panna cotta with pistachio and bee pollen	85,-
Chocolate pudding with whipped cream and hazelnut	80,-

Tuesday - Friday Menu

Breakfast  
until 11.30

Croissant	35,-
Soft boiled egg with ryebread & virgin butter	35,-
Sourdough bread with comté cheese & virgin butter	55,-
Yogurt with pumpkin & granola	65,-
Blueberry ricotta toast	65,-
Banana bread with dulce de leche	65,-

Lunch  
until 15.30

Sourdough bread	55,-
Tuscan Prosciutto	95,-
Lucques, nicoise, jumbo olives	55,-
Oysters with tabasco and lemon 6pc.	160,-
Ceviche of Halibut with winter tomatoes and candy beetroot	105,-
Asparagus, dukkah and creme fraiche	95,-
Fennel salad with green olives and provolone cheese	75,-
Burrata with radicchio tardivo, blood orange and anchovies	105,-
Bitter salad with pomelo	85,-
Beef tartar with capers and fried onions	125,-
Comté cheese with black pepper	65,-
Blueberry ricotta toast	65,-
Cookie	35,-
Matcha and yuzu “potato” cake	65,-
Banana bread with dulce de leche	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,-
Fennel salad with green olives and provolone cheese	75,-
Burrata with radicchio tardivo, blood orange and anchovies	105,-
Beef tartare with capers & fried onions	125,-
Scrambled eggs (with bianchetto truffle +75,-)	60,-
Steamed green vegetables with pecorino sardo	75,-
Poached egg with ham and sauce hollandaise	105,-
Pork shank with butter beans	125,-
Crottin de Chavignol 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,-