

## Starters

### Oxtail essence <sup>AL1a,3,9,12</sup>

ox ravioli | sherry € 9,00

### Ikarimi salmon sashimi <sup>AL1a,3,4,6,7,9,11,12</sup>

soy | plum | sesame ginger cream € 27,00

### Baked deer praline <sup>AL1a,3,7,9,10,12</sup>

pumpkin – bread-salad | beech mushroom | spruce mayonnaise  
pumpkin seed ice cream € 29,00

## Main course

### Roasted turbot <sup>AL1a,3,4,7,9,12</sup>

lardo | brussel sprouts | potato blini | apple foam € 36,00

### Pumpkin risotto <sup>AL1a,7,9,12</sup>

Brussel sprout leafs | pumpkin seeds | parmesan | leaf parsley € 18,00

## From our grill

### Bellota Iberico

Kotelette 250 g € 38,00

### Filet Mignon

Lady's Cut 180 g € 44,00

Original Cut 320 g € 66,00

### Striploinsteak

Lady's Cut 250 g € 41,00

Original Cut 350 g € 60,00

### Rib Eye Steak

Lady's Cut 250 g € 43,00

Original Cut 450 g € 67,00

### Prime Rib

Original Cut 600 g € 85,00

### Half Canadian lobster

€ 32,00

baked onion rings <sup>1a,7</sup> | homemade steak sauce <sup>AL 1a,6,9,12</sup>

homemade french fries <sup>AL1a</sup> € 5,50

baked potato | sour cream <sup>AL 7</sup> € 5,50

creamy pumpkin fregola <sup>AL1a 7,9,12</sup> € 6,50

market vegetables <sup>AL 7,9</sup> € 6,50

small Caesar Salad <sup>2,3 AL 1a,3,4,7,9,10,12</sup> € 7,50

lemon leaf spinach | pinenut <sup>AL 7</sup> € 5,50

sauce bearnaise <sup>AL3,7,12</sup> € 4,00