

Starters

Green gazpacho ^{AL1a,7,9,12}

burrata | lime cress | pine nuts € 10,50

Octopus and scallop ^{AL1a,2,3,4,6,7,9,11,12,14}

passepierre seaweed | bellpepper | vanilla | salt lemon granité € 28,00

Veal tatat ^{AL1a,3,4,6,7,9,10,12}

porcini mushrooms | caper | aubergine caviar | parmesan cream € 23,00

Main course

Black tagliatelle ^{AL1a,3,7,9,12}

zucchini | tropea onions | tomato-orange-sugo € 18,00

Medaillon of monkfish ^{AL1a,3,4,6,7,9,12}

pak choi | coconut risotto ball | nasturtium | light fennel foam € 42,00

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

served with

baked onion rings ^{1a,7} | homemade steak sauce ^{AL 1a,6,9,12}

optionally with

homemade french fries ^{AL1a} € 5,50

baked potato | sour cream ^{AL 7} € 5,50

creamy truffle fregola ^{AL1a 7,9,12} € 5,00

market vegetables ^{AL 7,9} € 6,50

small Caesar Salad ^{2,3 AL 1a,3,4,7,9,10,12} € 7,50

chanterelles | roasted € 7,00

sauce bearnaise ^{AL3,7,12} € 4,00