

Dinner menu

Starters

Pata Negra

Thin slices of Iberico ham 13,75

Seasonal oysters

Served with shallot, red wine vinegar and lemon

A piece 4,25

Half a dozen 24,50

Oyster of the month

Pornstar Martini Style, vodka, vanilla, passion fruit and lime 5,00

Lunch (12:00-15:30)

Eggs Benedict with brioche toast, ham, watercress, poached eggs and Hollandaise sauce 14,75

Eggs Benedict with brioche toast, salmon, watercress, poached eggs and Hollandaise sauce 14,75

Spianata Romana sandwich, burrata, fennel and olives 13,50

Chef's menu

Changing menu based on seasonal products

Our employees will inform you about the dishes

Appetizer - **M**ain 38,50

Appetizer - **M**ain - **D**essert 45,00

Appetizer - **E**ntremet - **M**ain 47,50

Appetizer - **E**ntremet - **M**ain - **D**essert 57,50

Supplement cheeses instead of sweet dessert 3,50

Our chef's menu is also available as a vegetarian menu

We will take any dietary requirements into account and make adjustments wherever needed

Wine Pairing (half glasses possible as well) 7,50

Appetizers

Violet artichoke mousse with pickled tomato, rosemary, basil and clear tomato broth 14,75

Steak tartare with poached egg yolk, little gem, crispy cevenne onion and mustard croutons 16,50

(available as a main course as well, served with fries 25,50)

Salad with prawns, burrata, water melon, fennel, almond and lemon dressing 16,50

(available as a main course as well) 25,50

Marinated yellowfin tuna with crab salad, sweet potato cream, edamame beans, apple-soy dressing 19,50

Appetizer of our chef's menu 14,50

Entremets

F ried scallops with carrot cream, cacao, bergamot and duck liver sauce	19,50
P oached hen egg with toasted brioche, cauliflower, chanterelles, Hollandaise sauce and summer truffle	15,75
E ntremets of our chef's menu	14,75

Mains

O pen ravioli with curry of corn and lentils, goat cheese, popcorn and pumpkin seeds foam	24,75
F ried sea bream filet with pulpo, red bell pepper, oregano, potato-garlic mash and tomato beurre blanc sauce	29,50
S eared tenderloin with cream of roasted parsnip, mushrooms and red wine-pepper sauce	37,50
S ole "a la meunière" (500 grams) with butter, lemon, carrot, green asparagus and fries	45,00
M ain of our chef's menu	27,50

Desserts and sweets

C hocolate shortcake with red fruits, Romanoff foam and cassis sorbet	11,75
T iramisu with mascarpone mousse, citrus gel, lady fingers and Chai tea sorbet	11,75
D essert of our chef's menu	11,75
S election of 4 types of cheeses with nut bread and marmalade	15,50
S groppino with lemon sorbet, Prosecco and vodka	8,75
H omemade madeleines with cream Suisse and Grand Marnier, per 4 pieces	8,25
B onbon of Smit's Delicious, a piece ;	1,75

Gift hint

G ive away box with 4 bonbons	7,50
B ottle of homemade limoncello, 200ml	9,75
G ift card, amount of choice	



Allergies and diets

We always take your dietary requirements or allergies into account. We will specially adapt the dishes for you. Please feel free to ask our waitstaff about the possibilities.