

# MENU

## TARTARE – TOTORIAN STEAK

### **tartar** FISH TARTARE with a twist of Stumbras Devynerios extract

extras: mango emulsion yolk, kohlrabi, onion, capers, truffle – onion sauce, smoked olive oil

Yellowfin tuna	12.00	Salmon	10.00	Mackerel	8.00
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### **tartar** MEAT TARTARE with a twist of Stumbras Devynerios extract

extras: quail egg yolk, sun – dried tomatoes, Kataifi, bone marrow, Tar tar sauce

Venison	12.00	Horse meat (Argentina)	10.00	Matured beef	10.00
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## CARPACCIO

### **tartar** FISH CARPACCIO

extras: apples and onion with honey sauce, tangerine gel, whiskey marinated citrus, balsamic caviar

Yellowfin tuna	12.00	Salmon	10.00	Tiger shrimp	12.00
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### **tartar** MEAT CARPACCIO

extras: truffle – onion cream, marinated tomatoes, apples and onion with honey sauce, Parmesan shavings, tangerine gel, artichokes, marinated chili peppers

Venison	12.00	Horse meat (Argentina)	10.00	Matured beef	10.00
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## TATAKI

### **tartar** FISH TATAKI

extras: Wakame seaweed, soy sauce, home pickled ginger, Wasabi, tangerine gel, pickled chili peppers

Yellowfin tuna	12.00	Salmon	10.00
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## STROGANINA

### **tartar** STURGEON STROGANINA

extras: onion, olive oil, red caviar, home baked bread

12.00

## GRAVLAX / GRAVAD LAX

### **tartar** SALMON GRAVLAX cold smoked & brined in beetroot juice

extras: home baked bread, Tartar sauce, dill

8.00

## PROSCIUTTO

### **tartar** DUCK BREAST PROSCIUTTO

extras: red onion rings, berries, pine nuts, herb dressing

8.00

## FIRST COURSE

### POKE BOWL

#### **tartar** POKE BOWL

extras: rice, Wakame seaweed, cucumber, soybeans, avocado, mango, home marinated ginger, carrots, red cabbage, soy sauce, Wasabi

Yellowfin tuna	12.00	Salmon	10.00	Tiger shrimp	12.00
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<b>CAESER SALAD with:</b>	
<b>Yellowfin tuna Tataki</b>	12.00
<b>Salmon Gravlax</b>	10.00
<b>Pan - fried tiger shrimp</b>	12.00
<b>Pan – fried chicken breast</b>	8.00

<b>BEEF SOUP</b>	6.00
beef tenderloin, rice noodles, Shiitake, soybeans, beef – beetroot broth	

<b>FISH AND SEAFOOD SOUP</b>	8.00
fish, mussels, tiger shrimp, coconut milk, curry, ginger, coriander leaves	

## MAIN COURSE

<b>MATURED BEEF TENDERLOIN PERPPER STEAK</b>	25.00
Demiglace Primitivo sauce, baby potatoes, celery Miso cream, pan fried parsnips, dried tomatoes	

<b>MATURED BEEF BURGER WITH CHORIZO</b>	9.50
red cabbage – coriander Coleslaw, potato wedges, BBQ sauce	

<b>DUCK ROULADE</b>	14.00
Graham's cinnamon sauce, Pecan nuts, asparagus, sweet potato cream, Shiitake, baby potatoes	

<b>SMOKED PORK RIBS</b>	14.00
homemade BBQ sauce, potato wedges, red cabbage – coriander Coleslaw	

<b>CHICKEN SUPREME</b>	12.00
poultry Gravy, broccoli, sweet potatoes and onion cream, sautéed spinach with pine nuts	

<b>FISH (ask the waiter about today's choice)</b>	15.00
coconut cream Curry sauce with coriander, pine nuts, pearl couscous with seaweed, smoked celery cream, zucchini	

<b>MUSSELS (0.5 kg)</b>	12.00
Muscadet and cream sauce, fried potato wedges	

## VEGAN

<b>tartar TARTARE (SUN DRIED TOMATOES AND AVOCADO)</b>	8.00
extras: red onion, zucchini, chickpeas, Tofu, truffle – onion cream	

<b>tartar POKE BOWL (TOFU)</b>	10.00
extras: rice, Wakame seaweed, cucumber, soybeans, avocado, mango, marinated ginger, carrots, red cabbage, soy sauce, Wasabi	

<b>tartar RAVIOLI with sweet potato cream and white mushrooms</b>	12.00
tasty, suitable even for non-vegans	

## DESSERTS

<b>MANGO AND WHITE CHOCOLATE CHEESE CAKE</b>	6.00
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<b>BLACK CHOCOLATE LAVA CAKE</b>	6.00
served hot with vanilla ice cream	

<b>CREME BRULEE</b>	6.00
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<b>HOME MADE ICE CREAM</b>	4.50
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