

## TARTARES

**Aged Grass-Fed Beef Tenderloin Tartare** 14.00

Kataifi pastry nest, sun-dried tomatoes, shallots, truffle mayonnaise, tartare sauce, Parmigiano Reggiano cheese, shaved smoked egg yolk

**Pink Tuna Fillet Tartare** 12.00

Capers, shallots, wasabi mayonnaise, mango–passion fruit gel, orange and mandarin juice reduction, pickled lotus root

**Tartare Selection (*for sharing, serves 2*)** 22.00

- Herring fillet, apples, shallots
- Salmon fillet, capers, shallots
- Pink tuna fillet, capers, shallots
- Beef tenderloin, sun-dried tomatoes, shallots

*Served with toasted baguette and ciabatta bread, Parmigiano Reggiano cheese*

## CEVICHE

**Royal Black Sea Bass Ceviche** 14.00

Avocado, bell peppers, cucumbers, shallots, grapefruit and yuzu lemon dressing, wasabi mayonnaise, kimchi mayonnaise

## SNACKS FOR WINE & BEER

**Dip & Spread Platter (*for sharing, serves 2*)** 12.00

Olive tapenade, basil pesto, sun-dried tomato and cheese spread, extra virgin olive oil, toasted baguette and ciabatta bread

**Corn Nachos** 8.00

Sauteed vegetables, cheddar cheese, jalapeños, coriander

**Spicy Cheddar Cheese Donuts** 10.00

With smoked paprika–cucumber sauce

**Crispy Shrimp with Mango–Chili Mayonnaise (7 pcs.)** 12.00

**Assorted Cured and Smoked Meats** 12.00

**Assorted Hard and Soft Cheeses** 12.00

**Fried Bread with Curd Cheese Sauce and Rosemary** 8.00

**Marinated Olives with Toasted Almonds** 6.00

**Friends' Platter (*for sharing, serves 4*)** 32.00

Bread with spreads and dips, spicy cheddar cheese donuts, crispy shrimp with mango–chili mayo, marinated olives, duck breast prosciutto, fried bread with curd cheese sauce

## SOUPS

**Cold Radish Soup** 8.00

With cucumbers, quail eggs; served with mini potatoes

**Spicy Pulled Beef Soup** 10.00

Served with toasted bread

## SALADS

**Classic Caesar Salad** 8.00

Romaine lettuce, white bread croutons, Parmigiano Reggiano cheese, homemade Caesar dressing

**Caesar with:**

- Grilled chicken fillet 12.00

- Gravlax-cured salmon fillet 14.00

- Grilled tiger prawns (5 pcs.) 14.00

**Grilled Duck Breast Salad** 14.00

Salad leaves, red onions, whiskey-marinated oranges and grapefruits, soy-honey dressing, pecan nuts

**Salad with Grilled Halloumi Cheese** 10.00

Cucumbers, cherry tomatoes, arugula, smoked olive oil, our marinated olives, grapes, balsamic glaze

## BURGERS

- **With "Black Angus" beef patty** 15.00

- **With chicken patty** 12.00

Brioche bun, kimchi mayonnaise, coleslaw, pickles, tomatoes, smoked bacon, caramelized onions, wasabi mayonnaise, served with crispy fries

## MAIN COURSES

**Lamb Rump Steak** 22.00

Smoked carrot hummus, caramelized pea pods, white wine–green pepper sauce, pea sponge

**Slow-Cooked Pork Ribs** 16.00

Roasted mini potatoes with garlic, coleslaw, homemade BBQ sauce

**Duck Breast** 22.00

Sweet potato purée, corn on the cob, broccoli stems, blood orange–duck gravy, crispy kale

**Beef Rib Meat "Ragu"** 16.00

Pappardelle pasta, vegetables, anchovies, crispy kale, hard cheese

**Black Halibut Steak** 22.00

Sprouted wheat, Coeur de Boeuf tomato, sautéed baby spinach, white wine–mustard and honey sauce

**Mussels (1 kg) in White Wine & Cream Sauce** 18.00

Served with crispy fries or ciabatta

**Thai Curry with Chickpeas and Coconut Milk**

Sweet potatoes, pineapple, onions, garlic, lime juice, ginger, coriander, lemongrass

• With tofu 14.00

• With grilled chicken 14.00

• With grilled tiger prawns (7 pcs.) 18.00

## DESSERTS

**Flambéed Homemade Ice Cream Cake** (with strawberry-flavored balsamic glaze) 7.00

**Ricotta Cheesecake** (with raspberry sauce and fresh berries) 8.00

**Strawberry Pavlova** 7.00

Meringue, strawberry gel, strawberries, freeze-dried strawberries, whipped cream–elderflower custard