



STARTER

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|--|---------|---|----|
| SOURDOUGH BREAD ✓ pickled olive homemade butter | 7 | EDAMAME ✓✓ spicy salty | 8 |
| BEEF TATAR goat cheese truffle brioche yuzu | 18 24 | CRISPY ROCK SHRIMP chili shrimp chives asia mayonnaise | 19 |
| THAI CAESAR SALAD sesame crouton kohlrabi | 15 | HOT MINCED BEEF roasted beef kenya bean cherry tomato spring onion soy sauce peanut | 18 |

SIGNATURE

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|---|----|---|----|
| TERIYAKI SALMON salmon filet edamame sesame | 31 | MRS. CAULI ✓✓ cauliflower cashew chimichurri pomegranate cannellini | 24 |
| CHITARRA TRUFFLE PASTA ✓ grana padano pickled egg yolk truffle | 28 | CHICKEN SKEWERS 240g turnips lemongras chili | 28 |
| GOOSE BREAST potato tree cake cabbage cranberry orange | 37 | | |

CUTS

FROM THE ROBATA GRILL

| | | | |
|--|----|--|----|
| RIB EYE 350g rubia gallega matured for at least 14 days slightly marbled | 39 | FILET 200g rubia gallega matured for at least 14 days mild in flavor | 42 |
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SIDES ✓

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| FRENCH FRIES optional with truffle & parmesan | +2.5 |
| GRILLED VEGETABLES | |
| SWEET POTATO MASH | |

SAUCES

| | |
|-------------|---|
| BERNAISE | |
| CHIMICHURRI | 5 |

FOR INFORMATION ON INGREDIENTS AND ALLERGENS PLEASE ASK OUR STAFF.

✓ VEGETARIAN ✓✓ VEGAN