

A P P E T I Z E R

SOURDOUGH BREAD FROM BAKERY DAUBE 8

With salted rosemary butter

SAN DANIELE HAM 21

Finely sliced on the Berkel flywheel slicer

MEDITERRANEAN OLIVE SELECTION 8

VINTAGE SARDINES 24

Crispy sourdough bread | Salted butter | Chives

OYSRI OYSTERS NO. 3 EACH 7

Shallot-champagne vinaigrette with lemon

S T A R T E R S

SEA BASS CEVICHE 23

Mango | Avocado | Cucumber | Cilantro | Lime | Tobiko

GRILLED PULPO 26

Ras el Hanout | Strawberry relish | Artichokes

HAND-CUT BEEF TARTARE 28

*Fillet | Cured egg yolk | Capers | Chives
Tableside service*

LOBSTER BISQUE 28

Lobster meat | Pod vegetables | Tomato marmalade

CLOUDS MEETS NEW YORK 38

Lobster | Butter brioche | Caviar | Lobster dressing

CREAMY BURRATA 22

Peach | Colorful tomatoes | Taggiasca olives | Aged balsamic

SUMMER PICKED SALAD 18

*Radishes | Grilled asparagus | Raspberry vinaigrette
Spicy cashews*

MELON ROYALE 24

Black Tiger prawn | Honey-mustard sauce

M A I N C O U R S E S

LAVASTONE GRILL

SEA BASS "BUTTERFLY" 44

Sauce Vierge

FILLET DRY AGED SPAIN 49

Rubia Gallega | 200g

FILLET PRIME BEEF US 79

Black Angus | 200g

RUMP STEAK URUGUAY 49

Black Angus | 300g

ENTRECÔTE AUSTRALIA 89

Marbling score 5 | 300g

ENTRECÔTE SOUTH AMERICA 59

300g

CHATEAUBRIAND DRY AGED SPAIN 119

Rubia Gallega | Tableside service | 500g

CHATEAUBRIAND PRIME BEEF US 172

Black Angus | Tableside service | 500g

SAUTÉED PRAWNS 32

*Toasted sourdough bread | Young garlic
Chili peppers | Lemon thyme*

SOLE À LA MEUNIÈRE DAILY PRICE

Heide potatoes | Spinach | Lemon | Brown butter | Parsley

BOUILLABAISSE 44.5

*Sauce Rouille | Sea bass | Scallop
Prawn | Fennel | Tomato*

PASTA FROM THE PECORINO WHEEL 36

Summer truffle | Tableside service

CAULIFLOWER 28

Cashew hummus | Panko | Baby leaves | Pomegranate

SIDES

SAUTÉED LEAF SPINACH 8

Roasted hazelnuts

AMAZING FRIES 12

Truffle | Grana Padano

GRILLED RIVIERA VEGETABLES 8

Chili peppers | Spring leeks | Balsamic

SIDE SALAD 8

*Spicy cashew | Raspberry dressing
Radishes*

GREEN BEANS 8

Shallots | Flat-leaf parsley

MASHED POTATOES 8

Roasted onions | Chives

SAUCES

CREAMY PEPPER SAUCE 7

SAUCE BÉARNAISE 7

HERB BUTTER 6

CHIMICHURRI 8

TRUFFLED RED WINE JUS 9

A limited selection of premium dry-aged meat and seafood is available daily.

Our team is happy to provide you with further information.

An overview of allergens and additives is available upon request.