



STARTER

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| SOURDOUGH BREAD ✓ black garlic olive oil | 9 |
| ROASTED CARROTS ✓ chickpea honey orange yogurt flatbread | 14 |
| GRILLED CAESAR ✓ parmesan croûtons pomegranate bacon + prawns or chicken | 15 + 7 |
| CRUNCHY POTATOES ✓✓ chips parsley fig chives | 12 |
| BEEF TATAR 80G ODER 120G egg yolk cream jerusalem artichoke | 18 23 |

MAIN

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| CHITARRA TRUFFLE PASTA ✓ grana padano cured egg yolk truffle | 31 |
| KOHLRABI ✓✓ wild herbs pea ponzu hazelnut | 24 |
| PASTRAMI STULLE garlic coleslaw pickle | 24 |
| TROUT celery apple relish sesame | 30 |
| CHICKEN potato stone fruit rosemary | 25 |
| PRAWNS sugar snap pea pine nut cherry tomato garlic coriander | 25 |

CUT

FROM THE ROBATA GRILL

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|---|----|---|----|
| RIB EYE 350G rubia gallega matured for at least 14 days | 40 | FILET 200G rubia gallega matured for at least 14 days | 42 |
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| SIDE ✓ | 6 | SAUCE ✓ | 4.5 |
| PIMIENTOS | | BERNAISE | |
| MASHED POTATOES | | TRUFFLE-MAYONNAISE | |
| FRENCH FRIES + truffle & parmesan | + 3 | | |

WE ARE HAPPY TO SERVE YOU OUR DESSERT MENU SEPARATELY.
FOR INFORMATION ON INGREDIENTS AND ALLERGENS PLEASE ASK OUR STAFF.

✓ VEGETARIAN ✓✓ VEGAN