






Shared Dining

Our kitchen team warmly invites you to join us for dinner, served between 5:00 and 9:30 p.m.

Butcher's choice Bone marrow butter roasted cauliflower florets	18,5
Fried chicken cashew Fried rice sweet-and-sour carrot salted popcorn	17,0
Scallops Fennel cream crispy bacon lime oil	17,5
Cauliflower steak Miso/ponzu marinade kewpie mayonnaise teriyaki glaze sweet-and-sour carrot / cucumber / red onion	16,5
Sticky Iberico ribs  Homemade sweet glaze corn fingers	15,5
Sweet potato fries  Aioli	7,5
Tuna tataki  Wakame sesame/soy dressing cassava pickled red onion furikake	17,5
Beet tartare  Feta mousse arugula salad	13,0
Vitello tonnato Slow-cooked veal loin fresh tuna tuna dressing fried capers	16,0
Grilled pointed cabbage  Crispy chili oil	7,5
Oysters (3 pieces) Red wine vinaigrette	12,0
Fish of the season Grilled green asparagus tarragon lemon butter sauce	18,5

Desserts

Tres leches cake With vanilla cream	7,5
Churros Cinnamon sugar stroopwafel ice cream	7,5
Espresso Martini Vodka coffee liqueur espresso	12,5
Pornstar Martini Vodka passion fruit vanilla aquafaba	12,5

Our kitchen is guided by the pure flavours of local, seasonal ingredients, prepared with care and as much as possible made in-house.

Do you have a question about the menu or allergies?
Please let us know. We are happy to assist you!