

GROUP MENU

845/PERSON

The price above refers to a 3-course menu.
Groups larger than 14 people are required to choose similar courses among guests apart from those with dietary restrictions or allergies.

SNACKS

Tomato Gazpacho 125/pc
Roasted tomatos - Cured mackerel - Thai basil

Magellan Gigas Oyster 65/pc
Lemon - Tabasco vinaigrette - Onion

STARTERS

Coal Roasted Leek
Truffle emulsion - Leek guacamole - Cocoa

Grilled Scallop
Scallop mousseline - Filled morel - White asparagus

Beef Tartare
Egg yolk jam - Red wine sauce - Basque Chilli

MAINS

Celeriac Tempura
Fermented beans - Tempeh - Tofu bottarga

Pan fried Pike-perch
Artichokes - Barigoule sauce - Celery

Lamb Porchetta
Wild garlic - Carrots - Lamb sauce

DESSERTS

Rhubarb Vanilla
Poached rhubarb - Creme fraiche mousse - Vanilla crumble

Croissant Reborn
A rich, creamy ice cream made from repurposed croissants and toasted milk anglaise, with notes of vanilla and toffee.



CHAMPAGNE & SPARKLING

S.A. Brut Souvrain, Henriot	195 / 995
<i>Champagne, France</i>	
2020 Alta Langa Millesimato, Contratto	185 / 895
<i>Piemonte, Italy</i>	
M.V. Cava Brut Tradition , Maset	155 / 750
<i>Penedes, Spain</i>	

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi	150 / 725
<i>Marche, Italy</i>	
2023 Sauvignon Blanc Touraine, Comte Henry	165 / 795
<i>Loire, France</i>	
2023 L Chablis, Domaine Laroche	195 / 995
<i>Burgundy, France</i>	
2022 Riesling QBA Trocken, Weingut Kaufmann	165 / 795
<i>Rheingau, Germany</i>	
2023 Bin 311 Chardonnay, Penfolds	210 / 1025
<i>Sydöstra Australien, Australia</i>	

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard	150 / 725
<i>Côtes de Gascogne, France</i>	
2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne	165 / 795
<i>Rhône, France</i>	
2019 Koonunga Hill Seventy Six, Penfolds	185 / 885
<i>South Australia, Australia</i>	
2022 “The daily August” Pinot Noir, A. Kessler	195 / 965
<i>Rheingau, Germany</i>	
2019 Serralunga d’Alba Barolo, FontanaFredda	245 / 1200
<i>Piemonte, Italy</i>	

SOMMELIER'S SELECTION

WINE PACKAGE

Our team of sommeliers has carefully selected wines from our cellar of over 400 labels from all over the world to match a pairing for each serving.

Wine package includes three units, one per each serving.

585

NON-ALCOHOLIC PACKAGE

Our team of sommeliers together with our Bar Manager has created a non-alcoholic beverage package to match each serving.

Non-alcoholic package includes three units, one per each serving.

365

DRAFT BEER

Brooklyn Stonewall IPA	94	Carlsberg Export	89
Kronenbourg Blanc	89	NCB Kellerbier	97

BOTTLED BEER AND CIDER

Carlsberg Hof Organic	82	Snubblejuice Session IPA	92
San Miguel	85	Galipette Cidre	89

NON-ALCOHOLIC

Juice	55	Pepsi, Pepsi Max	55
Ginger Beer	60	Zingo, 7-Up	55
Alcohol Free Beer	75	Pink Grapefruit Soda	60