

GROUP MENU

845/PERSON

The price above applies to a three-course menu. For groups of more than 12 guests, the same courses must be selected for all diners, except for those with dietary restrictions or allergies.

SNACKS

Truffle Toast 125
Parmesan - Polenta - Truffle - Pickled celeriac

Reuben Crispbread 85
Sauerkraut - Pastrami - Västerbotten sauce - Pickles

STARTERS

Burrata
Endive - Caramelized walnut - Chili oil dressing

Yellowfin Tuna
Black aubergine puré - Carrots escabeche - Herb salad

Beef Tartare
Egg yolk - Shallots - Capers - Cornichons - Mustard

MAINS

Pappardelle
Egg yolk - Smoked almond tahini - Black lemon

Pan-fried Turbot
Beetroot - Pickled Chanterelle - Champagne sauce - Brown butter

Venison Loin
Jerusalem artichoke puree - Lingonberry jus - Kale

DESSERTS

Lemon Posset
Lemon Verbena - Yogurt - Yuzu crumbs

Cinna-Bun Reborn
Our signature Cinnamon Bun Ice Cream transforms unsold, freshly baked cinnamon buns into a deliciously creamy dessert, embodying our commitment to reducing food waste. Each bite tells a story of flavor and sustainability, ensuring perfectly good food gets a delightful second chance.



CHAMPAGNE & SPARKLING

S.A. Brut Souvrain, Henriot	195 / 995
Champagne, France	
S.A. Blanc de Craie, Henri Giraud	375 / 2250
Champagne, France	
M.V. Cava Brut Tradition, Maset	155 / 750
Penedes, Spain	

WHITE WINE

2021 Verdicchio Villa Bianchi, Umani Ronchi	150 / 725
Marche, Italy	
2023 Sauvignon Blanc Touraine, Comte Henry	165 / 795
Loire, France	
2023 L Chablis, Domaine Laroche	195 / 995
Burgundy, France	
2023 Riesling Sauvage, Georg Breuer	165 / 815
Rheingau, Germany	
2022 Mâcon-Village, Domaine Thevenard	210 / 1025
Burgundy, France	

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard	150 / 725
Côtes de Gascogne, France	
2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne	165 / 795
Rhône, France	
2022 Barbera d’Alba Superiore, Borgogno Rivata	195 / 995
Piemonte, Italy	
2021 Pinot Noir, Gravelly Ford	195 / 995
California, USA	
2020 Chateau de Buzet, Les Vignerons de Buzet	220 / 1095
Bordeaux, France	

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 PAIRING

Our sommeliers offer a selection of non-alcoholic beverages, each thoughtfully curated to compliment and enhance each course.

Pairing includes three beverages, one served with each course.
365

DRAFT BEER

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

BOTTLED BEER & 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	65	Pink Grapefruit Soda	60