MENU

11/26

ACID SOURDOUGH BREAD 6€
with thyme & honey butter or miso corn butter

IRISH MÓR OYSTER NR. 2 6€ / 33€
with maracuya vinaigrette each / half dozen

SCAMORZA EMPANADA 7€
Onion & Yasgua sauce

BALFEGÓ TUNA TOSTADA 11€
Chili mayo, avocado & pickled seaweed

AUTUMN LEAF SALAD 17€
Persimmon, Bergkäse, candied walnuts & sesame vinaigrette

GRILLED MUSHROOMS 23€
Pointed cabbage, seaweed cream & charred lemon

FETTUCCINE WITH DUCK RAGOUT 25€
Black mole sauce, cavolo nero & pecorino

CRISPY FLAUTA 27€
Celeriac & butter beans, fresh cheese & salsa verde

FLAME-GRILLED TROUT 37€
Bisque sauce & mussels

GRILLED RIBEYE (250G) 39€
Chimichurri & fried potatos

Our menu is thoughtfully designed for sharing the dishes.
Shared plates and shared memories.

SET MENU

Sharing menu 67€ per person

ACID SOURDOUGH BREAD
thyme & honey butter or miso corn butter

add Irish Mór oyster Nr. 2 +6€

ROASTED BEETS
Buffalo stracciatella, tarragon & hazelnuts

HORSE MACKEREL TATAKI
Habanero ajo blanco, daikon & celery

FETTUCCINE WITH DUCK RAGOUT
Black mole sauce, cavolo nero & pecorino

FLAME-GRILLED TROUT
Bisque sauce & Venus clams

OR

GRILLED DUROC PORK NECK
Fennel rub, mustard sauce & Padrón peppers

FIG LEAF ICE CREAM
Chocolate buckwheat brownie & smoked almonds

OR

DULCE DE LECHE FLAN
with whipped cream

Our menu is thoughtfully designed for two to share.
Shared plates and shared memories.