

COCKTAILS

Pre Dinner

Contessa Negroni 12
Spicy Scandinavian 12
Sloe Berry 12

After Dinner

Manhattan 12
Juancho Noel 12
Reverend Palmer 12

Find more in our wine menu or drinks menu.

WINES 0,2l

White

Pinot Gris 9,5
Chardonnay 9

Rosé

Riccardo Cuna 9,5

Red

Primitivo 9
Château de la Grave Classic 9

TAKE 3

1 x smaller platter

+

1 x larger platter
+ side dish

+

1 x sweet

39

SMALLER PLATTERS

Winter roll with pickled scallop,
sauerkraut and cream of
roasted onions 9^{A,B,C,D,E,F,G,H,I,J,L,N}

Tuna slice with aubergine,
tomato kasoundi and lemon
mayonnaise 14^{A,B,E,F,G,H,I,J,N}

Duck with champignon biscuit,
kale, wild fig and walnut
florentiner 14^{A,B,C,E,H,I,N}

Winter salad with beetroot,
quinoa, lamb's lettuce,
pomegranate and
goat cream cheese 9^{A,B,C,D,E,H,I,N}

Burrata with cœur de bœuf
confit, pine nut pesto
and marinated rocket 13^{B,C,E,N}

Soba noodle salad with pickled
beef, Romaine lettuce heart, egg
and Tonkatsu 14^{A,B,C,D,E,F,G,H,I,N}

Lobster bisque with veal strudel,
vanilla and mango 13^{A,B,C,H,I,N}

LARGER PLATTERS

Baked red cabbage slice with
cranberry, cassis vinaigrette,
baked celery, hazelnut
and curly kale 13^{B,D,E,H,N}

Salmon Pho with sprouts,
carrot and coriander 15^{C,F,H,J,N}

Fish'n'chips with cucumber
wakame salad 20^{A,B,C,F,G,H,J,N}

Bœuf bourguignon
with hummus cream and
red wine-flavoured onions 19^{B,H,N}

Moules & Frites 18^{A,B,H,J,L,N}

Saddle of venison
with braised beetroot,
mushroom tartar with soya
and sesame broccoli 22^{B,C,D,E,H,N}

Poké bowl with tempura prawn,
red cabbage salad, chestnut
cream, pomelo and roasted
black salsify 18^{A,B,C,D,E,F,G,H,K,N}

Iberico pork presa
with black salsify, olive salsa
and chorizo 21^{E,H,N}

SIDE DISHES

Pilaw with smoky flavours 4^H

Creamy polenta with sage 4^{B,H}

Potato leek purée 4^{B,H}

Spinach salad
with Ohitashi 4^{B,D,E,F,G,H}

Apricot couscous
with pistachio 4^{C,E,H}

SWEET

Schwedenbecher with kaki
and tangerine 7^{A,B,C,D,E,N}

Pumpkin, carrot, sea buckthorn
and parsley 7^{A,B,C,E,N}

Hugo in the
chocolate bowl 7,5^{A,B,C,E,N}

Poached Williams pear with
sweet and sour caramel 7,5^{A,B,E,N}

Creamy Vacherin with brioche,
apple and grappa potatoes 8^{B,N}

All dishes also to share.

Dinner: 6:00pm – 11:00pm

All prices in Euro incl. VAT.

Let us meet your needs. Please inform
our staff if you have special nutritional
needs, food allergies or food incompati-
bilities.

A Eggs
B Milk (incl. lactose)
C Grains containing gluten
D Peanuts
E Nuts
F Sesame seeds
G Soya

H Celery
I Mustard
J Fish
K Crustaceans
L Molluscs, mollusc products
M Lupin
N Sulphur dioxide, sulphite