

MENU

STARTERS

BEEF TARTARE Grana Padano, hop sauce	32	SEAFOOD SALAD Octopus, scallop, tiger prawns	46
EGGPLANT HUMMUS Baked pepper, walnut, coriander, Feta cheese mousse	25	ANTIPASTI Plateau of cheese and meat delicacies, grapes, grissini, hazelnuts, honey, jam	80
LOW SALT SALMON Pine nuts, capers, Champagne sauce	32		
BURRATA WITH TOMATOES Balsamic cream, Pesto sauce	32		
BEEF CARPACCIO Grana Padano sauce, arugula	42		
PANZANELLA SALAD Fresh vegetables, olives, red onion, Feta cheese mousse	24		
SALMON SALAD Pumpkin, maple dressing	38		
		GREEK PITA	10
		Recommended with:	
		HTIPITI	6
		FETA CHEESE MOUSSE	6
		PARMESAN FOAM	12
		HUMMUS	8
		OLIVES	12
		JAMÓN	23



FISHCORNER

FIN DE CLAIRE FAVIER No.3 Citrus mignonette, lemon	1 pc	22	BLACK CAVIAR	10 g	95
SPECIAL DE CLAIRE GILARDO NO.2 Citrus mignonette, lemon	1 pc	55	CRAB PHALANX *	100 g	50
SPECIAL CRYSTAL NO.2 Citrus mignonette, lemon	1 pc	42	LOBSTER *	100 g	68
SEA URCHIN Yolk, soy sauce, ponzu	1 pc	27	KING PRAWNS *	100 g	30

* Hot dish

FOR THE COMPANY

SEAFOOD ON ICE Oysters, sea urchin, octopus, king crab, red caviar	400	GRILLED SEAFOOD PLATE Octopus, salmon, scallop, crab phalanx, king prawns	440
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FROM A STONE OVEN

NAPOLETANA Mozzarella, tomatoes	32
SALAMI Pepperoni, mozzarella, chili	32
QUATTRO FORMAGGI Grana Padano, mozzarella, blue cheese, goat cheese	42

SOUPS

BORSCH Beef broth, garlic bread, pork belly	19
BOUILLABAISSSE Prawn, mussels, scallop, Rouille sauce	38
WILD MUSHROOM SOUP White mushrooms, chanterelles, oyster mushrooms	23

PASTA

TIGER PRAWN RAVIOLI

Coconut milk foam, pine nuts

PUMPKIN POLENTA

King crab, pine nut

34

CHICKEN CASARECCE

Forest mushrooms, Grana Padano

46

SEAFOOD SPAGHETTI

Prawns, octopus, scallop, mussels, cherry tomatoes, capers

32

55

MAIN DISHES

DUCK BREAST

Eggplant, Beurre Blanc sauce with mango, buckwheat popcorn

OCTOPUS

Spicy potato pancakes, eggplant, coconut kefir

SALMON

Cauliflower, rose water, Beurre Blanc sauce with buckthorn

STEAK MINION

Parsnip puree, mushroom sauce, oyster mushroom chips

BEEF CHEEKS

Mashed eggplants, buckwheat popcorn, Demi-glace sauce

36

62

52

46

38

LOBSTER

Zucchini, avocado cream, yuzu

PRIME BURGER

French fries, Remoulade sauce

BLACK COD

Cauliflower puree, figs

LAMB

Sauté de tomates, bell pepper, chickpeas, coriander

220

40

55

45

FROM THE GRILL

MEAT

PRIME RIB EYE

100 g 57

CHATEAUBRIAND

100 g 28

TOMAHAWK

100 g 56

DRY AGING LABORATORY

36 DAYS DRY AGED RIB EYE

100 g 65

60 DAYS DRY AGED RIB EYE *

100 g 70

36 DAYS DRY AGED T-BONE *

100 g 72

36 DAYS DRY AGED TOMAHAWK

100 g 65

** Limited steaks, check availability with the waiter*

SIDE DISHES

Steak fries / Mashed potatoes / Mushroom sauté

12

Grilled vegetables

18

Sweet potato fries with parmesan

25

SAUCES

Homemade bourbon BBQ / Homemade piri piri BBQ /

Honey mustard BBQ / Pepper sauce / Bisque /

Butter with garlic and herbs

5

Pesto

12

DESSERTS

BRIE & WINE

White chocolate, grapes, riesling

25

CORN & MANGO

Corn cream, sea buckthorn and mango compote, almonds

25

RASPBERRY & WHISKEY

Praline mousse, raspberry compote with pepper rose and whiskey

23

SMOKY CHERRY

Smoked cherries, dark chocolate mousse with tonka beans

23

CHEESE PLATTER

Continental & local selection of cheese, grapes, honey

65

FRUITS PRESENTATION

Seasonal fruits, fresh berries

40

HANDMADE CANDIES

8

ICE CREAM AND SORBET

5