



MENU

STARTERS

BURRATA WITH JAMON

Baku tomatoes, ramiro pepper, basil, olive oil

RIB EYE CARPACCIO

Grana padano, steak fries, marrow bone

SALMON PASTRAMI

Sour cream cheese, roti flatbread

RAMIRO PEPPER WITH TUNA TARTARE

Ginger, honey, sesame, tonnato sauce, chili flakes, lemon juice

BEEF TARTARE

Cornichons, shallots, capers, confit egg yolk, dijon mustard, lemon, worcestershire sauce, olive oil

DUO TARTARES

Salmon, tuna, avocado, yolk, ginger sauce

BEEF TARTARE WITH BLACK CAVIAR

Capers, shallots, confit egg yolk, dijon mustard, worcestershire sauce, steak fries

ANTIPASTI

Dry-aged collection: coppa, basturma, salmon pastrami, dried tuna, danablu, brie, grana padano, mixed olives, sun-dried tomatoes, grissini, honey

BLACK CAVIAR

Pancake, egg, sour cream, lemon

HOT APPETIZERS

BAKED CAMEMBERT

Spiced plums, rye ciabatta, olive oil

TIGER PRAWNS WITH HERBS

Artisan bread, tomato confit, white wine sauce

SQUID

Bisque, lemon

SOUPS

BORSCH

Beef, pork belly, garlic bread, sour cream, parsley

CHICKEN SOUP

Homemade noodles

ONION SOUP

Beef broth, dry white wine, danablu cheese

SEAFOOD TOMATO SOUP

Mussels, vongole, tiger prawns, squid, coconut milk, basil

SALADS

STEAK SALAD

Baked potatoes, tomatoes, capers, red onion, cilantro, vitello tonnato sauce

PRAWN SALAD

Tomatoes, stracciatella, cilantro, sesame, chimichurri, chili aioli

GREEN SALAD

Burrata, cauliflower, cucumber, edamame beans, avocado, spinach, asian dressing

CAESAR SALAD

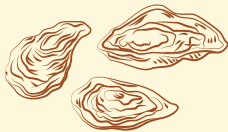
Romaine lettuce, chicken egg, grana padano, pistachio, caesar dressing, brioche

• **WITH CHICKEN**

• **WITH TIGER PRAWNS**

GREEK SALAD

Ramiro pepper, cucumber, tomatoes, red onion, feta cheese, capers, kalamata olives, lemon dressing, cilantro



RAW

FIN DE CLAIRE FAVIER No.3 *(France)*

Citrus mignonette, lemon

for 1 pc 31

SPECIAL DE CLAIRE GILARDO NO.2 *(France)*

Citrus mignonette, lemon

for 1 pc 69

FIN DE FIN DE BRITTANY No.2 *(France)*

Citrus mignonette, lemon

for 1 pc 29

PASTA

SEAFOOD LINGUINE

Tiger prawns, octopus, scallop, mussels, cherry tomatoes

TORTIGLIONI WITH BEEF

Cherry tomatoes, ramiro pepper, zucchini, grana padano, stracciatella

CHICKEN CASARECCE

Champignons, grana padano

PACCHERI WITH PRAWNS

Stracciatella, grana Padano, tomato sauce, chili

CRAB ORZO

Tomatoes, stracciatella, bisque

MAIN DISHES

FILET MIGNON Baked potatoes, oyster mushrooms, parmesan mousse, porto sauce, spinach	65	SEA BASS Vongole, mussels, cherry tomatoes, capers, kalamata olives	85
SEAFOOD TAGINE Tiger prawns, squid, scallops, zucchini, cauliflower, sweet pepper, tomato sauce	68	BEEF CHEEKS Potato purée, pomegranate, crispy onions	60
SALMON Red caviar, sorrel, sun-dried tomatoes, champagne sauce	68	HALF A CHICKEN Sautéed oyster mushrooms and champignons, spinach, mushrooms sauce	48
BEEF BURGER WITH FOIE GRAS Truffle aioli, steak fries, raspberry sauce	58	DRANIKI Sturgeon caviar, salmon caviar, pike caviar, sour cream	250

GRILL

FISH AND SEAFOOD

SEA BASS	350 g	110	LOBSTER	3a 100 g	95
SALMON	140 g	60	• GRILLED		
OCTOPUS	120 g	90	• PASTA WITH LOBSTER		
			CRAB PHALANGES	3a 100 g	69

MEAT

RIBEYE PRIME	3a 100 g	67
STRIPLOIN	3a 100 g	67
CHATEAUBRIAND	3a 100 g	35
TOMAHAWK	3a 100 g	67
MACHETE	3a 100 g	30
LAMB RACK	3a 100 g	55

DRY AGE

36 DAYS DRY AGED RIB EYE	3a 100 g	80
60 DAYS DRY AGED RIB EYE *	3a 100 g	85
36 DAYS DRY AGED T-BONE / PORTERHOUSE *	3a 100 g	82
36 DAYS DRY AGED TOMAHAWK	3a 100 g	78

* Limited steaks, check availability with the waiter

SIDE DISHES

Mini potatoes with sour cream and dill / Mashed potatoes	12
Steak fries with parmesan and truffle salt	20
Grilled vegetables	25
Sweet potato fries	25

SAUCES

Bourbon BBQ / Piri-piri BBQ / Honey-mustard BBQ / Pepper sauce / Chimichurri	7
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DESSERTS

SAN SEBASTIAN CHEESECAKE Cherry sauce, almond liqueur	27	CORN & MANGO Almond sponge, almonds, mango and sea buckthorn compote, corn custard	27
TIRAMISU Savoiardi biscuits, coffee, mascarpone cream, dark chocolate, cocoa	27	FRUITS PRESENTATION Seasonal fruits, fresh berries	75
PEAR Borodinsky bread crèmeux, vanilla ganache, walnut	27	CHEESE PLATTER Continental and local selection of cheese, grapes, honey	70
		ICE CREAM SELECTION	10