

SMALLER DISHES



Gillardeau oyster (2pc) & pata negra XO-sauce
85

Arrancini, parmesan & cecina
145

Pan con tomate & salsa verde
95

Anchovy pan con tomate
105

Pan con parmesan, parmesan crèam, cecina, pickled onion & aged balsamic
115

Grillad egg plant, goats cheese & leek
125

Burrata, tomato, roasted almonds, aged balsamic & basil
165

Salt-& pepper squid & aioli
155

Grillad red shrimp & sauce verde
185

Arctic char crudo, avokado, trout roe & Amalfi lemon
175

Beef carpaccio , truffle vinaigrette & spring onion
195

Sallad niçoise, tuna, avokado, olive & egg
185

Patatas bravas, mojo rojo & aioli
125

Hummus, saffron, pistachio & seasonal vegetables
145

MAINS

Risotto, white asparagus confit & champagne velouté
225

Spaghetti pomodoro & stracciatella
195

Lasagne, ragu, soffritto & goats cheese
185

Seared king fish, tomato, capers, garlic, oregano & salted lemon
295

Langoustine, buttered- shellfish jus & dill
225

Spring chicken, herb tomato sauce
245

Lamb roastbeef, cime di rapa, spiced lamb jus & sauce verde
295

Pork schnitzel, fennel-& radish crudité, herb butter& red wine jus
285

Entrecôte, red wine jus, marrowbone butter & espelette
345

Club sandwich, grilled chicken, bacon, avocado, sun dried tomatoes & parmesan-aioli
245

We recommend sides with all our main courses

SIDES

Roasted broccoli, garlic & parmesan
65

Zucchini salad, fennel, lemon vinaigrette & mint
75

Steamed cime di rapa & lemon
65

Baked tomato salad & roasted garlic
65

Green salad, croutons & herb dressing
45

Pommes mystique
55

Dip / truffle rouille / paprika / parmesan
25

NAPOLIAN PIZZA

Margherita - Fior di latte, San Marzano tomato & chili oil
1/2 - 155 / 1/1 - 175

Truffle - Fior di latte, truffle, silver onion, mushrooms & parsley
1/2 - 265 / 1/1 - 395

Funghi -Fior de latte, portobello mushroom, black cabbage, , chili & tomato XO
1/2 - 195 / 1/1 -295

Chèvre - Sainte-Maure de Touraine, n'duja, pistachio, & lavender-honey
1/2 - 225 / 1/1 - 275

Vesuvio - Fior di latte, San Marzano tomato & prosciutto cotto
1/2 - 165 / 1/1 - 195

Diablo - Fior di latte, homemade salsiccia, tomato raddichio & pepperoncino
1/2 - 165 / 1/1 - 210

Frutti di mare - Calamari, gambas, marinara, salted lemon, garlic & parsley
1/2 - 195 / 1/1 - 265

DESSERT

Lemon, lemon mousse, preserved lemon & timut pepper
195

Pain perdu, rhubarb & vanilla ice cream
155

Chocolate mousse "black forest", mayan red 70%, cherries & ganache
145

Comté, truffle-honey & endive
95

Affogato, Tahiti-bourbon vanilla ice cream & espresso
95

Madeleines, tonka bean sugar & light whipped cream
145

Seasonal truffel
45



Please inform your waiter of any allergies or dietary restrictions.