

3 COURSE LUNCH MENU
MON-SUN 12.00-16.00
20€ PER PERSON

STARTERS

SMOKED BEETROOT “CARPACCIO” (VEGAN)

vegan feta-style cheese

CHICKEN LIVER PÂTÉ

toast, lingonberry jam

SALMON TARTARE, FORELL CAVIAR

mini pancakes, cream cheese

STRACCIATELLA DI BUFALA

pear in cognac, basil oil

VEAL TENDERLOIN “VITELLO TONNATO”

tuna mayo, capers, cherry tomato confit

MAIN COURSE

ASPARAGUS-LIME RISOTTO (VEGAN)

vegan mozzarella-style cheese

PIKE PERCH FILLET

Béarnaise foam, ratatouille flan

SOUS VIDE BEEF TENDERLOIN (57°C)

purple potato & parsnip baked purée, Korean BBQ sauce,
pickles, cauliflower

DESSERT

STRAWBERRY-MINT “GAZPACHO” (VEGAN)

coconut ice cream

“DUBAI” CHOCOLATE BOWL

pistachio cream, raspberry, kataifi pastry

Price includes: table water and ciabatta bread

Please note that our kitchen handles nuts, gluten, and other allergens. If you have any food allergies, please inform our staff before placing your order for assistance.