



Our dishes are designed to share, or to enjoy on their own. We recommend 2 to 3 dishes per person.

Burrata  
fennel | chilli | orange | pine nuts  
13.5

Yukhoe steak tartare  
nashi pear | soy | ginger  
16.5

Mussels  
'Nduja | sourdough  
14.5

Roasted pork belly  
kimchi | cucumber | spring onion  
16.5

Celeriac  
hollandaise | truffle  
13.5

Mackerel tiradito  
leche de tigre  
16.5

Marinated artichoke  
Prosciutto di San Daniele  
16

Rump steak 150 g  
21

Bone marrow  
duxelles | gruyère  
11

Fish of the day  
(market price)

### Chef's menu 3 courses

Three courses composed by our chef Hany. Ask our team about today's dishes.

45

For two:

Côte de boeuf  
bearnaise  
69.5

Sea bass  
antiboise  
62.5

Includes fries and salad

### Sides:

Hash potato  
black garlic mayonnaise  
7.5

Pak choi  
sesame | soy  
8.5

Carrot tarte tatin  
labneh  
7.5

Fries  
mayonnaise  
5.5

Mesclun salad  
5.5

### Desserts:

Chocolade cremeux  
yuzu | meringue  
9

Tiramisu  
8.5

Café gourmand  
(coffee or tea with a selection of petits fours)  
9

Cheeses  
12.5

Our dishes may contain allergens. For more information, please ask your server.