

////TAPAS

BEEF TARTAR WITH CURRY AND CRISPY CHIPS	220
RICE CHIPS WITH SMOKED EEL	290
SMASHED CUCUMBERS	290
BRUSCHETTA WITH TUNA	320
BRUSCHETTA WITH VENISON AND OYSTER MUSHROOMS	350
BRUSCHETTA WITH GOAT CHEESE AND AVOCADO	320
BRUSCHETTA WITH CRAB AND BROCCOLI	390

ANTIPASTO	990
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////COLD STARTERS

OLIVES BELLA / MIX	290
COLD CUTS	490
CHEESE PLATE	650
HUMMUS WITH CRISPY TOASTS	320
CHICKEN PATE WITH BRIOCHE	390

//SALADS

FRESH VEGETABLE SALAD	490
NICOISE WITH FRESH TUNA	690
BURATTA WITH TOMATOES	790
SALAD WITH BAKED BEETROOT, AVOCADO AND SUNFLOWER SEED MOUSSE	450
GREEN SALAD / WITH CRAB AND ARTICHOKE	590 / 990
CRAB SALAD	590

//RAW

SALMON TARTAR WITH RED CAVIAR	540
BEEF CARPACCIO	490
NEW SCALLOP CARPACCIO	590
NEW BEEF TARTAR WITH EGG YOLK AND PARMIGIANO	420
NEW BEEF TARTAR WITH SMOKED EEL AND MUSHROOMS	590
SEA BASS AND PRAWN CEVICE	590
FRESH TUNA WITH MASHED AVOCADO	590

////HOT STARTERS

ARTICHOKE FROM HOSPER / WITH PARMIGIANO MOUSSE	490
BAKED CAMAMBERT WITH PEAR CONFITURE	690
NEW BEEF TARTAR FROM HOSPER WITH MARROW AND MUSTARD	520
NEW KURIL ISLANDS SCALLOP WITH GRILLED JERUSALEM ARTICHOKE	690
NEW BAKED AVOCADO WITH CRAB, TOMATOES AND CORN	690
PRAWN DIM SUM	420
CHINESE STEAMED DUMPLINGS WITH BEEF	390
SPICY EDAMAME BEANS	290

////SOUPS

PUMPKIN SOUP / WITH PRAWN / WITH CRAB	320 / 490 / 590
SPICY MALAYSIAN SOUP WITH CRAB / WITH DOUBLE CRAB	490 / 690
KIMCHEE SOUP	390

////PASTA AND RISOTTO

SPAGHETTI WITH CRAB BISQUE / CRAB	560 / 890
PAPPARDELLE WITH BEEF AND TALEGGIO	690
NEW RAVIOLI WITH CRAB AND BOTTARGA	700
BUCKWHEAT NOODLES WITH TUNA TATAKI	490
RISOTTO WITH PORCINI MUSHROOMS AND TRUFFLE CREAM	590

JOSPER

WHITE SEA MUSSELS	590
SEAFOOD SOUP	790
SALMON WITH PARSNIP MOUSSE	790
RIBEYE WITH PEPPER SAUCE	3200
BAKED POTATOES WITH EEL / RACLETTE CHEESE	450
CHICKEN WITH POMEGRANATE SALSA	490
MARBLE BEEFSTEAK WITH POTATO CRISPS	690
NEW GRILLED CORN WITH KIMCHEE SAUCE	340
BAKED AVOCADO WITH TOMATOES AND BAZIL	390
NEW BURNED CABBAGE WITH RED CAVIAR AND CRAB	680
SKIRT STEAK WITH ERYNGII MUSHROOMS	1250
BEEF TAGLIATA IN THE ASIAN GLAZE	690
EGGPLANT WITH YOGHURT AND HERBS	360
GASTROLI HAMBURGER WITH MARBLED BEEF AND CRISPY POTATOES	790

////MAIN COURSE

BEEF RIB SIDE WITH MASHED POTATOES AND TRUFFLE SAUCE	790
HALIBUT WITH GREEN PEAS AND BRAZILIAN ARTICHOKE CHIPS	790
GRILLED CALAMARY WITH BLACK RISOTTO AND ROMESCO SAUCE	450 / 650
NEW OCTOPUS WITH MOUSSE OF JERUSALEM ARTICHOKE	1290
TUNA STEAK WITH ASIAN COLE SLAW	750

////SIDES

CRISPY FRENCH FRIES WITH ROSEMARY	190
GRILLED VEGETABLES ^J	320

^J – DISHES COOKED IN JOSPER

//BREAD

HOMEMADE BREAD AND BUTTER	200
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////DESSERTS

TRUFFLE CRÈME BRÛLÉE	240
NEW CHEESE CAKE WITH BAKED MILK ICE-CREAM	290
MATCHA TIRAMISU	350
NEW BRIOCHE WITH VANILA CREAM AND SEASONAL BERRIES	390
LEMON TART	290
HOMEMADE ICE-CREAM / SORBET	200