

////TAPAS

BEEF TARTAR WITH CURRY AND CRISPY CHIPS	220
NEW RICE CHIPS WITH SMOKED EEL	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
NEW CHICKEN PATE WITH BRIOCHE	390

//SALADS

FRESH VEGETABLE SALAD	490
BURATTA WITH TOMATOES	790
NICOISE WITH FRESH TUNA	690
GREEN SALAD / WITH CRAB AND ARTICHOKE	590 / 990
CRAB SALAD	590
BAKED VEGETABLES WITH GREEK FETA CHEESE	390

//RAW

SALMON TARTAR WITH ZUCCHINI	490
BEEF TARTAR WITH CARAMELIZED CAPERS	390
SEA BASS AND PRAWN CEVICE	590
NEW BEEF TARTAR WITH SCALLOP AND GORGONZOLA	520
SCALLOP AND TUNA CEVICE	590
FRESH TUNA WITH MASHED AVOCADO	590

////HOT STARTERS

ARTICHOKE FROM HOSPER	450
KURIL ISLANDS SCALLOP WITH SHIMIDZHI MUSHROOMS	650
NEW BAKED CAMAMBERT WITH HONEY PUMPKIN	690
CHINESE STEAMED DUMPLINGS WITH BEEF	360
PRAWN DIM SUM	380
SPICY EDAMAME BEANS	290

////SOUPS

PUMPKIN SOUP / WITH PRAWN / WITH CRAB	280 / 470 / 570
SPICY MALAYSIAN SOUP WITH CRAB	
/ WITH DOUBLE CRAB	490 / 690
NEW KIMCHEE SOUP	390

////PASTA AND RISOTTO

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

JOSPER

WHITE SEA MUSSELS	590
SEAFOOD SOUP	790
NEW SALMON WITH PARSNIP MOUSSE	790
NEW YOUNG CABBAGE WITH RACLETTE AND WILD GARLIC	320
BLACK ANGUS RIBEYE WITH PEPPER SAUCE	2400
CHICKEN WITH POMEGRANATE SALSA	490
BEEF TAGLIATA IN THE ASIAN GLAZE	690
MARBLE BEEFSTEAK WITH POTATO CRISPS	690
SKIRT STEAK WITH PLUM AND ERYNGII MUSHROOMS	1250
GRILLED PRAWNS	690
NEW BAKED AVOCADO WITH TOMATOES AND BAZIL	390
EGGPLANT WITH YOGHURT AND HERBS	360
STRIPLOIN WITH BABY LEEK	1490
GASTROLI HAMBURGER WITH MARBLED BEEF AND CRISPY POTATOES	790

////MAIN COURSE

BEEF RIB SIDE WITH MASHED POTATOES AND TRUFFLE SAUCE	790
NEW HALIBUT WITH GREEN PEAS AND BRAZILIAN ARTICHOKE CHIPS	790
GRILLED CALAMARY WITH BLACK RISOTTO AND ROMESCO SAUCE	450 / 650
PIKE PERCH WITH POTATOES AND OYSTER MUSHROOMS	580
TUNA STEAK WITH ASIAN COLE SLAW	750

////SIDES

CRISPY FRENCH FRIES WITH GREEK FETA CHEESE AND ROSEMARY	190
GRILLED VEGETABLES ^J	320
BAKED POTATOES WITH CHEESE ^J	280

^J – DISHES COOKED IN JOSPER

//BREAD

HOMEMADE BREAD AND BUTTER	200
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////DESSERTS

TRUFFLE CRÈME BRÛLÉE	240
SOFT CHEESE CAKE WITH PLUM	250
NEW ALMOND BISCUIT WITH HAZELNUT CREAM	350
LEMON TART	290
NEW PUMPKIN CAKE WITH DRIED APRICOTS CONFITURE	350
NEW MILK MOUSSE WITH SAFFRON AND BAKED APPLE	320
HOMEMADE ICE-CREAM / SORBET	200