



TAPAS, SNACK, MEZZE

Chef's selection 3ps/5ps - 195/295,-

Sea bream tartare. Furikake, cucumber, vinaigrette with tomatoes, soy sauce, lime juice and avocado oil - **125,-**

Basil pesto
with pine nuts and cherry tomatoes - **79,-**

Hummus with roasted hazelnuts - **70,-**

Baked beetroot pesto with chips - **80,-**

Creamy duck foie gras,
mango, hazelnuts - **110,-**

Chinese pork belly mini porchetta,
purée of mushrooms and miso,
mustard glazé with ginger - **108/298,-**

Green rice-crusted fried shrimps,
mango relish with chilli - **115,-**

Lángos, pulled pork neck,
Japanese mayo, marinated shallot - **85/185,-**

Yellow curry with mushrooms and coconut milk
crispy kataifi-coated chicken breast - **95,-**

Duck dumplings, hoisin sauce - **110,-**

Shrimps in kataifi noodles
with Japanese mayo - **135,-**



DESSERTS

Selection of three desserts - 220,-

Spiced white chocolate with coconut milk and mango - **90,-**

Plums braised with apples and ginger,
chocolate cookies,
crème anglaise - **90,-**

Pavlova with raspberries,
raspberry gel and raspberry espuma - **90,-**