

# MENU

## STARTERS

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<b>Olive Mix</b>	24
<b>Bread with Assorted Dips</b> green herbs aioli, cherry tomato salsa and garlic confit	28
<b>Spicy plate</b>	22

## Entree

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<b>Beef Fillet Carpaccio</b> served with whiskey aioli, roasted pistachio, radishes, dried cherry tomatoes with balsamic vinegar seasoning	72
<b>Meagre Carpaccio</b> served with whiskey aioli, roasted pistachio, cherry tomatoes, radish & olive powder	74
<b>Liver Pate</b> with dried fruit jam, pistachio, cranberry sauce and cashew cream herb oil & bruschetta	64
<b>Smoked Goose Breast</b> goose slices on Jerusalem artichoke cream, blueberries jam with beef stock and red wine and beet cashew cream	78
<b>Mushroom Mix</b> stir-fried White button, Oyster and Portobello mushrooms with garlic, olive oil, white wine, herbs, thyme and Brazilian nuts 	58
<b>Smoked Sirloin</b> thin slices of smoked sirloin with burned onions, cashew cream and beet cream - served rare	56
<b>Leaf Salad</b> mix lettuce, zucchini, sun dried tomatoes, onions, sweet potato, walnut crumble and cashew cream 	64
<b>Tuna Tataki</b> Seared fresh tuna, fennel and herb salad, ponzo sauce & crispy quinoa	68
<b>Salmon Sashimi</b> served with citrus yuzu, a touch of soy sauce & chili	48
<b>Mix Vegetables on the Grill</b> a mixture of season vegetables on the grill with sea salt, cashew cream and beet cream, herbes olive oil and olive powder 	46 / 68
<b>Charcouterie Platter</b> selection of sliced beef and turkey, self-smoked & preserved, served with Dijon mustard, pickles and olives	86 / 118

## MAIN COURSE

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<b>Artichoke Gnocchi, Asparagus &amp; Mushrooms</b> artichoke cream, artichokes, herbs & mushrooms (You can order vegetarian version of the dish 	96
<b>Salmon Fillet</b> grilled on charcoal side, charred eggplant, zucchini and cashew and beet cream	118
<b>Sea bass Fillet</b> covered with panko, crispy pistachio and basil, on eggplant cream with grilled carrots	138
<b>Charred Chicken Thigh</b> served with sweet potato and green salad	98
<b>Asado</b> slowly cooked meat barbecue glaze, served with grilled carrots (500g)	158
<b>Dry-aged Rib-eye</b> grilled on charcoal, charred potatoes & green herbs aioli (350gr/500gr)	195 / 245
<b>Beef Fillet</b> served with truffle purée and glazed whiskey sauce	190
<b>Prime Rib</b> served with spicy tomato salad	66 for 100g

 Vegan

You can order the dishes gluten-free and without nuts | Please be aware that the kitchen is not sterile from gluten and nuts





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