



SIGNATURE DISHES

Mark's favorites. Choose from our à la carte dishes and enjoy them in multiple courses — mix and match as you like. With us, anything goes!

CAVIAR & SEABASS	45
Asetra 10 grams, seabass tartare, citrus vinaigrette	
TUNA & CRAB	18
Avocado, tomato sorbet, wasabi, sesame	
BEEF TARTARE	14
Ginger, egg, nori, chives	
SHRIMP & CHORIZO	16
Pimentón de la Vera, lemon, coriander	
COD	18
Poached, grapefruit, beurre blanc, vadouvan, lime	
SCALLOP	21
Roasted, jalapeño, green apple, corn	
VOL-AU-VENT	17
Poulet Noir, Label Rouge, chervil, tarragon	
MONKFISH	26
Pan-fried, parmesan butter, BBQ mushrooms, parsley	
LAMB	26
Grilled & confit, anchovy, garlic, basil	

SIDES

THICK FRIES	6
Mayonnaise	
ROMAINE LETTUCE	6
French dressing	
BOK CHOY	10
Oyster sauce, garlic, sesame	

SIGNATURE DISHES TO SHARE

Served with thick fries and romaine lettuce

DOVER SOLE	80
À la meunière, served on the bone, 500 grams	
DRY AGED RIBEYE	45
Black Angus 100%, grain-fed 160 days, Australian, per 250 grams	

DESSERTS

CHEESE	16
Selection of cheeses, beetroot, balsamic syrup, brioche	
YOGURT & RASPBERRY	14
Lime, lemon cake	
HUSON DAME BLANCHE	17
Madagascar vanilla, cream, dark chocolate	
COFFEE / TEA SERVICE	14
Coffee or tea of your choice including a selection of petit fours	



5-COURSE SIGNATURE MENU

TUNA & CRAB
Avocado, tomato sorbet, wasabi, sesame

BEEF TARTARE
Ginger, egg, nori, chives

SHRIMP & CHORIZO
Pimentón de la Vera, lemon, coriander

LAMB
Grilled & confit, anchovy, garlic, basil

YOGURT & RASPBERRY
Lime, lemon cake

75

The 5-course signature menu is only available per table

LUNCH MENU

3-course lunch menu, served within the hour if desired

50

Do you have any allergies? Let us know!

