

Aperitif

Coffee Negroni / Gunpowder California Orange Gin / Mr.Black / Antica Formula	66
Mezcal Margarita / Mezcal Montelobos Espadin Jove, Cointreau, yuzu /	68

Snacks

Beef croquete / horseradish chantilly	19
Grilled Gordal olives / salsa verde (vg)	23
Padron peppers / grilled carrot hummus (vg)	25
Gilda Pintxo / Gordal olive, boquerones, Ibarra pepper, gherkin /	37
Cecina Rubia Gallega / long aged beef ham / 30g	69
Trio of French oysters Fine de Claire N°3 / kimchi, mignonette, chimichurri /	75

Starters

Creamy swede soup / truffle / nuts / chantilly (v)	35
Home-made black pudding / plum Hoisin / soy cured yolk (+ fried foie gras 59 pln)	39
Smoked mozzarella Burrata / pumpkin / fig / truffle - pistachio pesto (v)	47
Pumpkin risotto / goat cheese / truffle / brown butter (v)	55
Pâté en Croûte / pickles / wasabi mustard	52
Beef tartare / mushrooms / pickles / Bottarga	58
Tenderloin tataki / truffle / coriander	79

Grill

Fjord trout / beurre blanc tosaçu / herring roe	119
Stone bass / velouté sauce / cavalo nero / crème fraîche	165
Hanger steak / grilled tenderstem broccoli / bordelaise sauce	89
Beef fillet – Poland / raviolo with mushrooms and spinach (+ fried foie gras 59 pln)	99 / 100g
Rib Eye steak – heifer, Poland / dry aged for 28 days /	49 / 100g
New York steak – heifer, Poland / dry aged for 28 days /	49 / 100g
Cote de boeuf – Poland / dry aged for 90 days / (800 – 1000g)	79 / 100g
Rib Eye steak – Wagyu, Australia / marbling grade MS7 /	160 / 100g
Rib Eye steak – Wagyu, Hida, Japan / marbling grade A5 /	350 / 100g

Sauces

Green peppercorn / Madeira / Chimichurri / Truffle Mayo / Bordelaise / Café de Paris /	7
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Sides

Mixed leaf salad / house dressing (vg)	15
Fried potatoes / Ranch dressing (v)	16
Asian kohlrabi salad / apple / nuts / coriander	21
Grilled french beans / Café de Paris	25