

Aperitif

Paloma / Tequila 1800 Blanco / grapefruit / lime / agave syrup / Grapefruit Soda /	44
Coffee Negroni / Gunpowder California Orange Gin, Mr.Black, Campari /	66
Mezcal Margarita / Mezcal Montelobos Espadin Jove, Cointreau, yuzu /	68

Snacks

Grilled Gordal olives / salsa verde (vg)	23
Padron peppers (vg)	25
Cecina Rubia Gallega - aged beef ham (30g)	69
Trio of French oysters KYS N°5 / kimchi, mignonette, chimichurri /	75
Caviar Antonius Siberian 5* / ash baked potato / sour cream	150 / 10g

Starters

Roasted cauliflower creamy soup (v)	35
Home-made black pudding / radicchio / tangerine (+ fried foie gras 59 pln)	39
Smoked Burrata / roasted leek / nut pesto (v)	47
Beef raviolo / fried artichoke / truffle emulsion	49
Crudo mixto / salmon / yellowtail / blood orange / sesame / toszu	57
Beef tartare / mushrooms / pickles / Bottarga	58
Tenderloin tataki / coriander / ponzu / truffle	79

Grill

Risotto rosso / radicchio / artichokes / gorgonzola (v)	75
Skrei cod / creamy polenta / chicory	115
Iberico pork / burned apple puree / Mangold	55 / 100g
Lamb Chop / aubergine / labneh / lemon	58 / 100g
Grilled pigeon / chou farci / dates / jus	195
Rib Eye steak – heifer, Poland / dry aged for 28 days /	49 / 100g
Club steak – heifer, Poland / dry aged for 45 days / (700g-900g)	55 / 100g
Beef fillet – heifer, Poland	69 / 100g
Chuleta – dairy cow, Poland / dry aged for 90 days / (800g-1300g)	79 / 100g
Picanha steak – Wagyu, Australia / marbling grade M6+ /	120 / 100g
Beef fillet – Wagyu, Hokkaido, Japan / marbling grade A5+ /	390 / 100g

Sauces

Green peppercorn / Madeira / Chimichurri / Truffle Mayo / Bordelaise / Cafe 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 cabbage / tahini / chili (v)	25