

## Aperitif

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
Caviar Antonius Siberian 5* (50g)	150 / 10g

## Starters

White asparagus creamy soup / ash baked potato / almond pesto (v)	37
Home-made black pudding / pepper / quail egg / (+ fried foie gras 59 pln)	39
Smoked mozzarella Burrata / roasted leek / nut pesto (v)	47
Taramasalata / raddish / English muffin / nori butter	49
Beef tartare / mushrooms / pickles / Bottarga	58
Tenderloin tataki / coriander / ponzu / truffle	79
Yellowtail crudo / tosazu / bergamot	99
Grilled scallops / ash baked potato / mushroom velouté / truffle	119

## Grill

Gnudi / butter sauce / wild garlic (v)	65
Salmon / fennel / butter emulsion / Dulse seaweed	149
Rump of lamb	49 / 100g
New York steak – heifer, Poland / dry aged for 28 days /	49 / 100g
Rib Eye steak – heifer, Poland / dry aged for 28 days /	49 / 100g
Club steak – heifer, Poland / dry aged for 45 days / (700 – 900g)	55 / 100g
Chuleta – retired dairy cow, Poland / dry aged for 150 days / (1100 – 1600g)	79 / 100g
Chateaubriand – heifer, Poland / morel mushroom sauce / truffle (500 – 750g)	95 / 100g
Picanha steak – Wagyu, Australia / marbling grade M6+ /	120 / 100g
Beef fillet – Wagyu, Hokkaido, Japan / marbling garde 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
Creamy cabbage / dill (v)	25
Grilled white asparagus / buttermilk / yuzu (v)	35