



INTERMEZZO

Vodka-Lemon Sorbet

Tradition coming from Italy. Intermezzo - a small drink between courses just to refresh your palate and set the tongue for the upcoming course
2.00

MAIN COURSES

Barbaric Duck Breast

Caramelised Carrot Cream, Braised Red Cabbage, Pickled Apples, Port Wine Sauce
19.00

Filet Mignon

Pomme Purée, Beer Pickled Onions, Baby Carrots, Whisky Sauce
26.00

Zander Filet

Butternut Squash Risotto, Beans, Caper Vinaigrette
17.00

Cod Loin

Dill Pomme Purée, Charred Cucumber, Mussels Sauce
19.00

Betroot Ravioli

Ricotta, Goat's Cheese, Parmigiano Sauce, Pistachios, Basil Oil
14.00

SIDES

Charred Potatoes with Truffle Aioli

3.50

Green Salad

3.50

Pomme Purée

3.50

DESSERTS

Crème Brûlée

Served with Blackcurrant Sorbet
5.00

Pavlova

Raspberries and Crème Chantilly
4.00

Chocolate Éclair

Salted Caramel, Hazelnut Ice-Cream
5.00

Homemade Sorbet Trio

Seasonal Selection
4.00

Please inform your waiter if you have any dietary requirements or allergies



APERITIF

Tokyo Macchiato

Bombay Sapphire, Coffee, Milk, Lemon, Sugar
7.00

Porto Tonic

Graham's Port, Mediterranean Tonic
7.00

Mistaken Negroni

Martini Rubino, Martini Bitter, Prosecco Cordial
7.00

Rubino Highballer

Martini Rubino, Ginger Ale
7.00

BAR SNACKS

Oysters

Fine de Claire No.2
3.50

Goat's Cheese Fritters

Served with Red Onion Jam
5.00

Spanish Olives

5.00

Smoked Almonds

3.50

Salami and Ham Platter

9.00

Cheese Platter

9.00

APPETIZERS

Scallops

Zucchini Tempura, Pomegranate, Mojo Verde
13.00

Burrata with Market Tomatoes

Pine Nuts, Balsamic and Pesto Sauce
9.00

Beef Tartar

Potato Gratin, Dehydrated Egg Yolk, Wine Pickled Radish, Charred Onion Sauce
10.00 / 19.00

Rockefeller Oysters

Broiled Oysters with Butter and Herbs
8.00

Jerusalem Artichoke Velouté

Truffles, Beans, Dill Oil
7.00