

# A la carte

## SOUPS

### Thai soup "Tom Kha" 11,00 €

Argentinian shrimp / egg noodles / coconut milk  
(1, 2, 3, 6, 14, 18)\*

### Soup of the day 5,00 €

(please ask your waiter)

## SALADS

### Duck fillet 19,00 €

"Lollo Rosso" lettuce / spinach / pomegranate seeds / cooked pear / pickled asparagus /  
pomegranate sauce / currant syrup  
(4, 9, 17, 18)\*

### Yellowfin tuna "Bowl" 16,50 €

"Broccolini" / avocado / soybeans / pearl couscous / "Ponzu" sauce  
(1, 4, 6, 14)\*

### Grilled "Halloumi" cheese 14,00 €

avocado / arugula / spinach / "Lollo Rosso" lettuce / currant sauce / fresh berries  
(1, 4, 6, 14)\*

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## STARTERS

**Fresh oyster (1 pc.) / "Mignonette" sauce 7,00 €**

(2, 14)\*

**Fresh oyster (1 pc.) / "Tabasco" sauce 7,00 €**

(2)\*

**Fresh oyster (1 pc) / cucumber granita / fresh mint 7,00 €**

(2)\*

**Baked oyster 7,50 €**

seaweed / hard cheese "Formaggio Duro" / fresh berries

(2, 7, 17)\*

**King black and green olives 10,50 €**

caper berries / sun-dried tomatoes

(13, 16)\*

**Fried sweet potato fries / truffle mayonnaise 7,50 €**

(7)\*

**Beef tartare 16,50 €**

hard cheese "Formaggio Duro" / "Chipotle" onion / quail egg / potato "straws"

(3, 7)\*

**Yellowfin tuna tartare 14,00 €**

avocado / roasted pepper cream / sesame oil / fresh ginger / crispy white rice cracker

(1, 4, 11)\*

**"Mouse de Canard" 12,00 €**

"Brussels Pâté" / fig jam / orange marmalade / grapes / strawberries / Italian bread

(1, 8, 17, 18)\*

**Argentinian shrimps 15,00 €**

mango salsa / chili pepper / smoked salt / Italian bread

(1, 2, 14)\*

**Dip platter 13,00 €**

"Oriental" hummus / beetroot hummus / celery sticks / cucumbers / carrots / Greek pita bread

**Cheese platter 28,00 €**

smoked cheddar "Red Leicester" / blue cheese "Danablu" / sheep's milk cheese with truffles "Trufado Curado" / French "Ermitage Brie" / hard cheese "Formaggio Duro" / fig jam / grissini breadsticks / fresh berries (MADE FOR SHARING)

(1, 7, 8, 17, 18)\*

**Meat platter 29,00 €**

Spanish sausage "Fuet Espetec" / dry-cured ham "Jamon Curado" / Italian salami "Salame Milano" / dry-cured beef sausage "Spianata Romana" / onion jam / Italian bread / marinated olives / caper berries (MADE FOR SHARING)

(1, 13)\*

*A la carte*

## MAIN COURSES

**Beef tenderloin** 36,00 €

roasted artichokes / king oyster mushrooms / corn cob / roasted pepper cream / truffle sauce  
(7, 14)\*

**Corn-fed chicken breast "Supreme"** 18,50 €

radishes / pomegranate / "Lollo Rosso" lettuce / "Salsa Verde" sauce  
(14, 18)\*

**Duck breast** 24,50 €

parsnip cream / "Broccolini" / spinach / cedar nuts / maple syrup  
(7, 8, 18)\*

**Yellowfin tuna** 19,00 €

spinach / bell pepper / artichoke cream / cedar nuts / sesame dressing  
(4, 7, 8, 11, 16)\*

**Mussels** 20,00 €

shallots / spinach / pork belly / white wine sauce / Italian bread  
(1, 2, 7, 13)\*

**Pike-perch fillet** 21,00 €

"Baby" carrots / "Broccolini" / spinach / parsnip cream / lemon butter sauce  
(4, 7, 14)\*

**Seafood medley** 60,00 €

king prawns / Argentinian shrimp / mussels / crayfish / squid / corn cobs / new potatoes / cherry tomatoes / yellow curry sauce  
(2, 4, 6, 7, 13, 16)\*

## FOR THE LITTLE GUESTS

**American pancakes** 10,00 €

whipped cream / fresh berries  
(1, 3, 7, 17)\*

**Crispy chicken strips** 11,00 €

French fries / fresh vegetables  
(1, 3, 10)\*

A la carte

## GARNISHES

**Fresh vegetable salad** 5,00 €

**Baby potatoes** 5,00 €

**“Steak house” style French fries** 5,00 €

**Asparagus** 6,00 €

hard cheese “Formaggio Duro” / truffle oil  
(7)\*

**Fried sweet potatoesai** 6,00 €

## DESSERTS

**Chocolate “Soufflé”** 8,00 €

pistachio ice cream / exotic fruit puree / almonds / fresh berries / physalis  
(3, 7, 8, 15, 17, 18)\*

**Crème Brûlée** 8,00 €

caramel crisp / currant sauce / almonds  
(3, 7, 8, 17)\*

**Pistachio ice cream** 8,00 €

caramel crisp / almonds / fresh berries / exotic fruit puree  
(7, 8, 17, 18)\*

**Ice cream milkshake** 7,50 €

pineapple juice / vanilla ice cream / raspberry syrup  
(7, 17, 18)\*

\*Please ask service staff about the allergens in the product. If you are allergic to any food, please alert your server.

*A la carte*

# Drinks

## HOT DRINKS

- Espresso** 3,20 €
- Black coffee** 3,20 €
- Black coffee with milk** 3,80 €
- Cappuccino** 3,80 €
- Matcha** 5,00 €
- Latte** 4,80 €
- Iced coffee drink** 4,00 €
- Irish coffee** 8,00 €
- Brewed tea** 5,00 €  
buckthorn / quince / wild berry / green / fruity / black

## FRESHLY SQUEEZED JUICE

- Orange / grapefruit** 5,50 €  
(can be mixed)
- Apple / carrot / beetroot** 5,50 €  
(can be mixed)

## SOFT DRINKS

- Various juices**  
200 ml | 3,00 €
- Coca Cola / Sprite / Fanta / Schweppes**  
250 ml | 3,50 €
- Passion fruit lemonade**  
200 ml | 4,30 €
- Blueberry - raspberry lemonade**  
200 ml | 4,30 €
- Blackcurrant lemonade**  
200 ml | 4,30 €
- FEVER TREE**  
Rhubarb & Raspberry Tonic Water / Light Rose Lemonade Raspberry / Pink Grapefruit / Ginger Ale / Ginger Beer  
200 ml | 4,00 €
- ACALA sparkling tea**  
Red Wine Style ECO / Rose Wine Style ECO / Spritz Style ECO  
330 ml | 8,00 €
- Mineral water "STELLAR"**  
carbonated / non-carbonated  
330 ml | 4,00 €  
750 ml | 6,50 €

# Wine list

## WINE BY THE GLASS

### CRÉMANT SPARKLING WINE

**WILLM Brut BIO Crémant d'Alsace AOC / France**

100 ml | 7,00 €

### PROSECCO

**CASA CANEVEL Brut Prosecco DOC / Italy**

100 ml | 7,00 €

### SPARKLING NON-ALCOHOLIC WINE

**BARRELS AND DRUMS Sparkling Chardonnay / Sweden**

100 ml | 5,50 €

### WHITE SEMI-SWEET WINE

**BARON ROSEN Riesling Medium Sweet / Germany**

100 ml | 5,50 €

### WHITE DRY WINE

**MASI Modello Pinot Grigio DOC / Italy**

100 ml | 6,00 €

**SAINT CLAIR Origin Sauvignon Blanc / New Zeland**

100 ml | 7,00 €

### ROSE DRY WINE

**MARLBOROUGH SUN Sauvignon Blanc Rose / New Zeland**

100 ml | 6,50 €

### RED SEMI-SWEET WINE

**MARANI Alazani Valley Semi Sweet / Georgia**

100 ml | 5,50 €

## RED DRY WINE

**SAUVION Pinot Noir de Loire / France**

100 ml | 6,00 €

**MAXALE Primitivo Appassimento Puglia IGT / Italy**

100 ml | 6,00 €

## CHAMPAGNE

(wine by bottle)

## NON-VINTAGE WHITE BRUT

**DEUTZ brut Classic**

375 ml | 65,00 €

750 ml | 118,00 €

## VINTAGE WHITE BRUT

**Perrier Jouet Belle Epoque**

750 ml | 240,00 €

## NON-VINTAGE ROSE BRUT

**DEUTZ**

750 ml | 135,00 €

## NON-VINTAGE WHITE BLANC DE BLANCS BRUT

**PHILIPPE GONET Blanc de Blancs Brut**

750 ml | 110,00 €

*Wine list*

## WINE BY BOTTLE

### WHITE WINE

**J.M. BROCARD Chablis AOC / France**

750 ml | 68,00 €

**FONTANAFREDDA Gavi del Comune di Gavi DOCG / Italy**

750 ml | 58,00 €

**CHATEAU STE. MICHELLE Chardonnay / USA**

750 ml | 62,00 €

**VALCKENBERG Gewurztraminer / Germany**

750 ml | 39,00 €

**LETH Grüner Veltliner Terrassen EKO / Austria**

750 ml | 39,00 €

### RED WINE

**BARONE RICASOLI Brolio Chianti Riserva DOCG / Italy**

750 ml | 92,00 €

**FONTANAFREDDA Barbera d'Alba DOC / Italy**

750 ml | 45,00 €

**LYNX Pinot Noir / USA**

750 ml | 43,00 €

**MURVIEDRO Coleccion Crianza D.O.P. Valencia / Spain**

750 ml | 39,00 €

*Wine list*

# Cocktails

**Aperol Spritz 11,00 €**

liqueur / "Prosecco" / sparkling water

**Cuba Libre 9,00 €**

rum / "Coca Cola" / lime

**Daiquiri 9,00 €**

rum / lemon juice / sugar syrup

**Gin Tonic 8,00 €**

gin / tonic

**Crafter's Aromatic Flower Gin 12,00 €**

floral gin / lemonade

**Classic Margarita 9,50 €**

tequila / "Triple Sec" liqueur / lime juice / sugar syrup

**Negroni 9,50 €**

gin / bitters / vermouth

**Mojito 10,50 €**

rum / fresh mint / lime / brown sugar / syrup / sparkling water

**Long Island Ice Tea 15,00 €**

vodka / rum / gin / tequila / "Triple Sec" liqueur / lemon juice / "Coca cola"

**Sex on the Beach 11,00 €**

vodka / peach liqueur / juice / syrup

**Pornstar Martini 13,00 €**

vanilla vodka / passion fruit liqueur / Prosecco / syrup

# Cocktails

# Spirits

## BRANDY

**Ararat 5\***

40 ml | 6,00 €

## WHISKY

**Jameson**

40 ml | 6,00 €

**Jack Daniel's**

40 ml | 6,50 €

**HAIG CLUB Clubman**

40 ml | 6,50 €

**Chivas Regal 12 Y.O.**

40 ml | 7,50 €

## MALT WHISKY

**JURA 10 Y.O.**

40 ml | 8,00 €

**TAMNAVULIN White Wine Finish**

40 ml | 7,00 €

**Glenlivet 18 Y.O.**

40 ml | 10,00 €

**Aberlour 12 Y.O.**

40 ml | 12,00 €

**Ballantine's Glemburgie 15 Y.O.**

40 ml | 14,00 €

# Spirits

## BOURBON

**BULLEIT Bourbon**

40 ml | 7,00 €

## RUM

**Havana Club 3 Y.O.**

40 ml | 5,50 €

**Havana Club 7 Y.O.**

40 ml | 7,50 €

**Bumbu The Original**

40 ml | 7,50 €

## COGNAC

**Martell VS**

40 ml | 8,50 €

**Martell VSOP**

40 ml | 11,00 €

**Martell Cordon Blue**

40 ml | 19,00 €

**Martell X.O.**

40 ml | 33,00 €

## GIN

**Beefeater London Dry**

40 ml | 6,00 €

**Beefeater PINK**

40 ml | 6,00 €

**TANQUERAY Blackcurrant Royale**

40 ml | 6,50 €

**CRAFTER'S Aromatic Flower**

40 ml | 6,50 €

Spirits

## LIQUEUR

**Jägermeister**

40 ml | 6,50 €

**BAILEYS Original**

40 ml | 6,50 €

**Bumbu Cream**

40 ml | 6,50 €

**LUXARDO Limoncello**

40 ml | 6,00 €

## TEQUILA

**Olmecca Altos Plata 100% Agave**

40 ml | 6,50 €

**Olmecca Altos Reposado 100% Agave**

40 ml | 6,50 €

## VODKA

**Absolut**

40 ml | 6,00 €

**GREY GOOSE Original**

40 ml | 8,50 €

## BEER

**Volfas Engelman rinktinis**

284 ml | 5,00 €

568 ml | 6,00 €

**Volfas Engelman Blanc**

284 ml | 5,00 €

568 ml | 6,50 €

**Volfas Engelman Porteris**

568 ml | 7,00 €

**Corona Extra**

330 ml | 5,00 €

**Volfas Engelman Lager non-alcoholic**

568 ml | 5,00 €

