

DINER

STARTERS

Bread ✓ Aioli and salted butter	7.50
Beef carpaccio Parmesan cheese, pine nuts and pesto	12.50
Smoked Beet Carpaccio ✓ Lightly smoked beets, vegan feta and pine nuts	12.50
Gambas al Ajillo Marinated gambas in garlic cream	14.50
Tuna and Salmon Sashimi Thinly sliced raw tuna and salmon, wakame, wasabi mayonnaise and soy sauce	14.50

SOUPS

Homemade daily soup Changes daily	8.50
Tomato soup ✓ Served with bread	8.50
Miso soup ✓ Assorted vegetables and udon noodles	8.50

SALADS

Caesar Salad Romaine lettuce, grilled chicken tenders, parmesan cheese, boiled egg and anchovies	15.50
Seafood Salad Smoked salmon, smoked mackerel, smoked trout and shrimp mayonnaise	17.50
Burrata Salad ✓ Basil, sun-dried tomatoes and olive oil	15.50

SPECIALTIES

Meat & Fish Special

Every week we offer a rotating meat and fish special. Carefully selected by the chef. Feel free to ask about it!

3-Course Shared Dining

A tasting experience featuring various appetizers, main courses, and desserts.

39.00
per person

MAIN COURSES

Served with potato garnish and vegetables

Asian Salmon Oriental marinated salmon fillet, ginger, sesame seeds and rice	21.50
Rump Steak BA rump steak in red port sauce	24.50
Surf & Turf Sirloin steak and prawns with salsa verde	24.50
Aglio Pasta with Seaweed ✓ Linguine in chili pepper and garlic	19.50

SIDE DISHES

Portion of fries	4.50
Sweet potato fries	5.00
Grilled vegetables	4.50
Salad	4.50

DESSERTS



DESSERTS

Sorbet Three varieties of sorbet, fruit in syrup, and sparkling water	9.50
Red fruit panna cotta Served with vanilla ice cream	9.50
White chocolate crème brûlée	9.50
Trio of chocolate Brownie, white chocolate mousse, and chocolate ice cream	11.50
Red fruit soup With yogurt ice cream	9.50

COFFEE AND TEA

Coffee	3.00
Espresso	3.00
Double espresso	4.50
Cappuccino	3.25
Latte Macchiato	3.50
Hot chocolate	3.00
Whipped cream	0.50
Specialty Coffee	8.00
Tea from "Tea Cultures"	3.00
Fresh mint tea	3.25

