

MAIN DISHES



Grilled octopus with rouille sauce	155
Alsatian char with creamy millet and sunflower seeds	120
Turbot with black garlic and onion purée	160
Duck breast with chicory and port sauce	125
Honey-roasted ribs with French roasted potatoes	120
Venison loin with Jerusalem artichoke and demi-glace	160
Chef's beef tenderloin medallion	180

STEAKS

** Served with French roasted potatoes.*

Rib Eye steak	330 g / 220
Dry-aged Rib Eye steak	330 g / 340

SIDES

Grilled eggplant	40
Potato purée	25
Grilled vegetables	45
Fresh vegetable salad	45

DESSERTS

Honey truffle	55
Caramel pear with cheesecake	55
Sacher with milk chocolate and orange	50
Kyiv cake	50

* A service charge of 12,5% is added
to tables of 4 or more guests.

* Please ask the staff for information on allergens.