

CRUDO & SOUP

<i>Avocado - asparagus gazpacho over sizzling garlic toast</i>	3980
<i>Intimate meat moment – silky thin dry-aged chuck carpaccio, shaved parmesan</i>	4780
<i>Octopus salad – bergamot gremolata, red onions, citrus vinaigrette</i>	4780
<i>Burrata – luxurious greek salad, red cipollini, kalamata, feta-labneh - Avli 2020</i>	4980

CHIC

<i>Tales of Lecsó – comforting creamy ratatouille of sun-kissed tomatoes, paprikas and sweet onions</i>	4280
<i>Scampi al ajillo – baby prawns toasted in white wine and garlic-chili butter – add spaghetti: 1980</i>	5980
<i>Calamari Mosambique – spicy peri peri, citrus butter, shoestring fries - Flamingo Room 2020</i>	7280

FISH & STEAK (price for every 100 g)

<i>Branzino – whole fish, Italy</i>	4280
<i>Wagyu Flank 6+, Jack's Creek Farm, Australia</i>	8980
<i>Angus Rib Eye, dry-aged, Austria</i>	7280
<i>Wagyu Rib Eye 9+, Jack's Creek Farm, Australia</i>	14 980
<i>Wagyu Kagoshima A5, Japan</i>	17 980

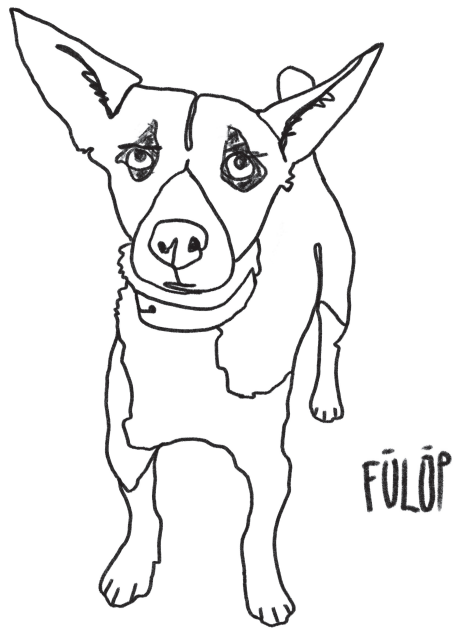
CHARCOAL GRILL

<i>Spinach leaves melting into garlic butter and parmesan – Romano 2022</i>	3480
<i>Baby potato gratin – thyme-infusion, citrus, crème fraîche</i>	3980
<i>Butter-toasted young asparagus, bottarga, smoked egg yolks</i>	3480

PLATES

<i>Sticky duck confit – 9hr roast, golden glaze, caramalized apple cabbage</i>	5980
<i>Char siu tortellini – slow-roasted brisket, parmesan butter cream</i>	5780
<i>Katsu Milanese – veal chop, crunchy panko and parmesan breading, jalapeno mayo</i>	3980 / 100 g

A 15% service charge is added to your check to benefit the entire team. Share, enjoy and kiss a lot!



*dinner —
dedicated to our lovely journeys
in the south. Life is sweet, share
your love!*