

comforting plates and good vibes to share.

<i>Turkish eggs – arabic yogurt, hot chili butter, lots of dill</i>	4280
<i>Shakshuka – sexy cumin-paprika ragout, add lamb meatballs: 3480</i>	4980
<i>Decadent eggplant schnitzel stretching on aromatic tomato cream</i>	5480
<i>Ibiza caesar, whole grilled romain – add caviar: 8980</i>	9880
<i>Marietta's heritage bean soup – plate of caring, healing broth</i>	3780
<i>My mother's paprikash of slow-cooked free range chicken</i>	4980
<i>Potato gratin – melted matusalem cheese, galgahéviz sausage</i>	3980
<i>Duck leg confit sitting on its own sizzling juices</i>	7480
<i>Smashed burrata – vibrant Tel-Aviv anchovy-tomato salad</i>	6980
<i>The Bolognese – super comforting 6-hour ragout</i>	4780
<i>Lamb polpetti – charred meatballs, clouds of parmesan</i>	7480
<i>Katsu milanese – bone-in veal chop in crunchy panko</i>	6480 / 100g
<i>Lobster spaghetti – fresh canadian monster in garlic chili butter</i>	19.980 / 100g
<i>Sea bass – whole fish, Italy</i>	6580 / 100g
<i>Angus New York, bone-in, Terra Pannonia</i>	9780 / 100g
<i>Wagyu Flank 6+ / Rib Eye 9+, Jack's Creek, Australia</i>	19.980 / 100g
<i>Dry-aged Angus Chuck, Terra Pannonia</i>	14.980 / 100g

*and every day we prep ten juicy wagyu gruyere burgers
-first come first serve – 5980*

*Our service charge benefits the entire team.
Tipping your waiter is optional and sexy. Share, enjoy and kiss a lot!*