



STARTERS

AUBERGINE FUMÉ ¹⁻³⁻⁷ **14**
Crispy Eggplant Bites & Smoked Yogurt,
Parmesan, Hint of Chili

LUNARA MEZÉ **9**
Sheep & Goat Cheese Cream, Pistachios,
Traditional Grape Molasses

DOROTHEÁ SALAT **17**
Pomegranate Molasses, Tomatoes & Cucumber,
Feta Cheese, Onions, Walnut

MARINATED OLIVES **8**
Pomegranate Molasses & Lemon Zest

CALAMARI ¹⁻³⁻⁸⁻¹⁴ **21**
Olive Oil & Garlic, Walnut Tarator

BURRATA ¹⁻⁷⁻⁸ **17**
Balsamic Pesto, Cherry Tomatoes,
Roasted Pine Nuts

AUREA MEZÉ **9**
Sun-dried Tomato & Paprika Cream,
Walnut, Thyme, Hint of Chili

VEGAN

NO SCHNITZEL **29**
Golden-brown breaded Plant-Based Schnitzel,
Classic Potato Salad & Cranberrie Dip

LUNA VIOLA **24**
Roasted Eggplant filled with Caramelized
Vegetables, Pine Nuts,
Tomato Sauce, Vegan Mint Crème Fraîche

NO MEATBALLS **29**
Finely Seasoned NO MEATBALLS made from
High-Quality Soy Protein ,
Mashed Potatoes & Tomato sauce
with Young Spinach, Vegan Mint Crème Fraîche

SIGNATURE

VEAL SCHNITZEL **29**
Classic Potato Salad & Cranberrie Dip

LAMB FILLET ⁷⁻⁸ **36**
Bulgur & Roasted Eggplant Lemon Tahini cream,
Pistachios

POLLO DORATO ¹⁻⁷ **28**
Grilled Chicken Skewer & Mint CousCous, Smoked Yogurt

DANA BODIGO **34**
Slow-braised Beef (Leg Cut) & Classic Mashed Potatoes,
Plum Chutney Sauce refined with BAROLO (Red Wine)

CRUDI

AVOCADO TARTARE **18**
Beetroot& Green Apple,
Japanese Ponzu,
Vegan Mint Crème Fraîche ¹⁻⁶⁻⁸

BLACK ANGUS CARPACCIO - U.S. **26**
Arugula, Parmesan, ⁷⁻¹²
Spicy Cream

PERNOD SALMONE TARTARE **24**
Wild Salmon marinated in Pernod-Paris,
Avocado & Currants,
Orange Leche de Tigre

CARNI

BEEF FILLET - U.S. **44**
Red Wine Jus ⁷⁻¹²

RIB-EYE-STEAK - U.S. **38**
Chimichurri ¹²

VEAL CHOP **32**
Café de Paris Sauce ³⁻⁴⁻⁷⁻¹⁰

CONTORNI

PADRÓN PEPPERS ⁶⁻¹⁰ **8**
Vegan Chili Lemongrass Sauce

YOUNG POTATOES ¹² **7**
Chimichurri

BROCCOLINI ⁷ **10**
Sea Salt & Parmesan

CLASSIC FRIES **6**
Aioli ¹⁻³⁻¹⁰

TRUFFLE FRITES ⁷ **14**
Fresh Black Truffle, Parmesan

BABY SPINACH **9**
Onions, Olive oil

CLASSIC MASHED POTATOES **8**
Sweet Paprika Oil

ROASTED CAULIFLOWER ⁶⁻⁸⁻¹¹ **9**
Yogurt Tahini Sauce ⁷

SWEET POTATO FRIES **7**
Vegan Chili Lemongrass Sauce

CAESAR SALAT ⁶⁻¹⁰ **12**
Romaine Lettuce, Anchovy Cream,
Parmesan

FROM THE SEA

LEVREK ⁴⁻⁷⁻⁸⁻¹² **34**
Sea Bass Fillet, Seaweed with Fennel & Currants,
Roasted Pine Nuts, Thyme Potatoes,
creamy Pernod-Paris Dill Sauce

WILD SALMON FILLET **32**
Rosemary Potatoes & Seasonal Vegetables,
creamy Lemon Caper Sauce ⁴⁻⁷

BLACK TIGER PRAWN PAN **34**
Jumbo Prawns in creamy Tomato White Wine Sauce
(Lugana DOC),
Mushrooms, Peppers, Garlic & Capers

PASTA

FILETTO AL LINGUINE ¹⁻⁷⁻¹² **34**
U.S. Beef Filetto, Mushrooms,
Seasoned San-Marzano Tomato Sauce & Ricotta

TRUFFLE PASTA ¹⁻⁷ **29**
Paccheri, Black Truffle & Parmesan

SPICY PASTA ALLA VODKA x BURRATA **26**
Paccheri, creamy San-Marzano Tomato Sauce & Mascarpone,
ABSOLUT Vodka Tabasco, Basil Oil & Burrata

CREAMY BLACK TIGER PRAWN PASTA **32**
Linguine, Jumbo Prawns &
Finely Seasoned creamy Lemon Sauce