

SURPRISE MENU

4 COURSES	45
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5 COURSES	55
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SUPPLEMENT	+5
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1 | CHEESE INSTEAD OF SWEET

2 | BETWEEN INSTEAD OF SWEET

MATCHING WINES

EACH GLASS | €7.5

DO YOU HAVE AN ALLERGY?

SIP | €4

PLEASE NOTIFY US.



DEGUSTAZIONE D'ORO

4 DISHES | €60

DISH 1

YELLOW FIN TUNA | PASSIONFRUIT | BONITO

DISH 2

DOVER SOLE | ARTICHOKE BARIGOULE | LEMON | SOURDOUGH

DISH 3

SPRING CHICKEN | PIES | SUMMER TRUFFLE

DISH 4

CAFÉ GLACÉ | MOCHA | HAZELNUT | CARAMEL

FULL GLASSES | €35

SIPS | €20

OLIVE A LA CARTE

STARTERS | CLASSIC DISHES

CARPACCIO	12
TOMATO SOUP	8
LOBSTER SOUP	12
VITELLO TONNATO	14
STEAK TARTARE	16

STARTERS

NORTH SEA CRAB	20
LIME VADOUVAN TARRAGON	
SALMON	18
GRANNY SMITH BEETROOT HORSERADDISH	
GNOCCHI	18
TOMATO BASIL SUMMER TRUFFLE	
RAVIOLI	18
CELERIAC LEEK BBQ HASELNUT	
PORK BELLY	16
RADDISH EGG YOLK SOY	
SWEETBREAD	22
CAULIFLOWER BEURRE NOISETTE LEEK BBQ	
BURATTA	16
TOMATO LAVAS CITRUS	
HALF A DOVER SOLE	22
BÀRIGOULE CITRUS SOURDOUGH	

OLUF A LA CARTE

MAIN COURSE | CLASSIC DISHES

DOVER SOLE	39
BEEF TENDERLOIN	29
ROSSINI	37

MAIN COURSE

PORKBELLY & SCALLOPS	28
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BIMI | SESAME | MISO

SPRINGCHICKEN	29
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RAVIOLI | SUMMER TRUFFLE | SAUCE ALBUFEIRA

FILLET STEAK	29
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POTATO / EGGPLANT / GARLIC

HADDOCK	26
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ROMESCO | TOMATO | BÀRIGOULE

'OPPERDOEZER' POTATO	25
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EGGPLANT | ONION | PARMESAN CHEESE

SPECIALS

BEEF STROGANOFF	29
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AUTHENTIC RECIPE

BEEF WELLINGTON	33 PP
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2 PERSONS | RESERVE 24 HOURS IN ADVANCE