
ENTRÉE

Crudo dry-aged <i>Aged blue or white fish salted capers olive oil olive brine fleur de sel preserved lemons</i>	150g	19,90
Pesciutto <i>Cured tuna / swordfish in spices olives</i>	120g	23,00
Tartare <i>Tuna whole grain mustard black mayo olive oil fleur de sel crispy bread</i>	160g	19,50
Ceviche <i>White fish citrus juice cucumber red onion sumac green apple roasted almonds leafs</i>	160g	19,50
Mille-feuille <i>Shrimps cognac cream cheese crispy crusts dried lemon balm</i>	170g	16,90
Prosciutto <i>Prosciutto capers</i>	110g	13,00
Homemade cheeses <i>Cheeses homemade chutney</i>	130g	13,00

SECOND COURSE

Risotto with butternut squash and forest mushrooms <i>Carnaroli rice butternut squash forrest mushrooms parmesan butter</i>	280g	21,00
Homemade linguine with monkfish liver and tuna heart <i>Linguine monkfish liver cured tuna heart parmesan rainbow peppercorns egg yolk</i>	290g	27,90
Premium seafood pasta <i>Homemade pasta scampi shrimps mussels fish fish broth tomato bisque parsley</i>	350g	29,50
Perast ragu <i>Fresh fish gnocchi fish broth</i>	320g	24,50

SOUPS

White Mediterranean fish soup <i>Fish vegetables</i>	2,50dl	6,50
Cream soup <i>Potatoes leeks olive oil</i>	2,50dl	5,50

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If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal.

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A cover charge (couvert) of 1,50€ per head will apply.

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All prices are stated in euros and are inclusive of VAT.

MAIN COURSE

SEA

Fresh fish fillet <i>Catch of the day fillet caramelized cauliflower purée slow roasted vegetables XO sauce</i>	400g	28,90
Dry-aged steak <i>Dry-aged tuna / swordfish slow-roasted vegetables XO sauce</i>	per 100g	23,00
Octopus <i>Slow cooked octopus corn flour olives zucchini</i>	320g	28,80
Mussels <i>Buzara style Mussels garlic parsley tomatoes white wine toasted bread</i>	500g	16,90
Fish plate <i>Fish fillet shrimps octopus mussels vegetables risotto</i>	600g	69,00
Catch of the day <i>Catch of the day slow - roasted vegetables</i>	1kg	75,00

FARM

Veal <i>Veal steak spinach forest mushrooms pickled cherries fleur de sel</i>	400g	29,00
Chicken <i>Chicken thighs lemon zest chickpeas tomato parmesan parsley</i>	280g	21,00

SALADS

Homemade salad from our garden <i>Seasonal salad</i>	200g	7,50
Torched burrata <i>Burrata basil pesto crispy bread cherry tomatoes</i>	220g	16,90

ADD-ON

Bread	150g	3,50
Side dish of your choice	200g	6,90

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Our menu changes with the seasons, guided by what's freshest and locally available.

Some ingredients may vary, but each dish reflects the moment and our commitment to honest, flavorful food rooted in tradition.