

Dinner

Tue - Sat | 17.00 - 21.00 (last seating at 20.30)



Chef's Choice

A 3-course menu of our chef's favorites.

Veggie | 355,-
Mushroom toast
Crunchy Broccolini
Crème Brûlée

Meat | 425,-
Beef tartar
Pork Tenderloin
Crème Brûlée

Snacks & Small Plates

Unlimited Bread | 50,- (V)

Sourdough bread from Andersen & Maillard

Arancini | 80,- (V) (A)

Crispy fried risotto balls with mozzarella, served with tomato and sun-dried tomato mayonnaise

Oregano Fries | 65,- (V)

Served with garlic mayonnaise

Paratha Flatbread | 95,- (V) (S)

Butternut squash hummus, green oil, fresh oregano and dukkah

Mussels Ramón | 140,- (V)

Spicy-garlic chili sauce and grilled lemon

Starters To Share

Burrata | 120,- (V) (S) (A)

With tomato jus, confit tomato, tapioca chips, balsamic glaze and wild garlic oil

Beef Tartare | 160,- (A)

With crispy potato, fermented garlic emulsion, lingonberries and Parmesan

Courgette Carpaccio | 120,- (V) (S) (A)

Thinly sliced courgette with wild rocket, semi-hard Greek feta, pomegranate, balsamic glaze and fresh lemon zest

Mushroom Toast | 140,- (V) (S)

Sourdough with creamy mushrooms, lingonberries and Parmesan

Mains

Fish of the Season | 220,- (V) (A)

Terrazas De Los Andes - Chardonnay | 99,-
With beurre blanc, cod roe, cauliflower purée, grilled and butternut squash

Chicken Supreme | 220,- (V) (A)

D2 - Rosé | 89,-
With baby carrots, cauliflower purée and roasted chicken glaze

Pork Tenderloin | 210,- (V) (A)

Domini Del Leone - Cabernet Sauvignon | 95,-
Parsnip purée with kale and smoked beef marrow sauce

Crunchy Broccolini | 190,- (V) (A) (S)

Eté - Sauvignon Blanc | 99,-
Cumin-flavored hummus and herbal tzatziki

Desserts (V) Moscato d'Asti | 95,-

Not a cheesecake | 95,- (V) (A) (S)

White chocolate deconstructed cheesecake
rhubarb compote and almond crumble

Lemongrass Crème Brûlée | 95,- (V) (S) (A)

Sweet Potato Brownie | 95,- (V) (S)

With vanilla cream

Cheese Plate | 100,- (V) (S)

Selection of cheeses with crispy seed crackers,
honey-glazed nuts, and pineapple chutney

The Living Kitchen

(V) Vegan (V) Vegetarian (S) Gluten Free (A) Lactose (S) Nuts

Any allergies? Please let a Chef or Sidekick know