

Starters

Seared trout 16.00 €

Caramelised onion
cream. Fresh apples.
Mixed green leaves.

Tuna tataki 16.00 €

Mixed green leaves.
Orange segments. Fennel
slices. Sesame seeds.

Venison tartare 17.00 €

Marinated pattypan
squash. Fresh egg yolk
gel. Potato chips.

Pork terrine 15.00 €

Duck liver pâté. Marinated
cauliflower. Grilled bell
pepper. Marinated pattypan
squash. Brioche bread.

Beef Carpaccio 20.00 €

Arugula. Beetroot.
Porcini–truffle aioli.
Pecorino Romano cheese.

Salads

King prawn in shell 20.00 €

Anchovy cream.
Romaine lettuce.
Parmesan cheese.

Latvian beets with goat cheese 13.00 €

Orange segments. Pine
nuts. Beetroot chips.
Honey–truffle sauce.

Burrata cheese 15.00 €

Tomatoes. Mixed
green leaves. Celery
chips. Kimchi seeds.

Soups

Baltvilla fish soup 14.00 €

Crayfish tails. Halibut. Zander.
Trout. Mussels. Vegetables.

Wild mushroom cream soup 12.00 €

Chanterelle duxelles.
Quail egg. Truffle oil.

Antipasti 600g 28.00 € / 300g 16.00 €

Cured meats: Prosciutto cotto, Prosciutto crudo, Salame Finocchiona Toscana.

Cheese: Pecorino, Gorgonzola Dolce, Camembert, soft goat cheese.

Sun-dried tomatoes. Grissini. Olives. Fig jam. Grapes.

** For groups of 10 or more, a service charge of 10% of the total bill will be applied*

Burgers

Black Angus beef burger with Camembert cheese 17.00 €

Green leaf lettuce. Caramelized onions. Sweet and mildly spicy mayonnaise sauce.

Black Angus beef burger with crispy bacon 17.00 €

Green leaf lettuce. Cheddar cheese. Tomato. Lone Star BBQ and spicy sauce.

Vegan burger 14.00 €

Breaded soy burger patty. Pickled cucumber. Lettuce. Tomato. Lone Star BBQ sauce.

All burgers are served with French fries and tomato sauce



Pasta un risotto

Risotto Calamaretti 17.00 €

Calamaretti. Corn velouté. Jamón Ibérico cured ham.

Pasta Orecchiette 12.00 €

Pomodorina sauce. Porcini, shiitake & button mushroom ragù. Sage. Pine nuts.

** For groups of 10 or more, a service charge of 10% of the total bill will be applied*

Meat dishes & steaks

Lamb fillet 29.00 €

Potato confit. Sautéed
porcini mushrooms.
Kale. Harissa sauce.

Entrecôte 30.00 €

Whipped mashed
potatoes. Clarified
butter. Pepper sauce.

Beef Tenderloin steak 34.00 €

Whipped mashed
potatoes. Clarified
butter. Pepper sauce.

Duck breast 22.00 €

Parsnip, apple & celery
purée. Beetroot relish.
Kale chips.

Corn-fed chicken breast "Supreme" 18.00 €

Potato confit. Kale. Parsnip,
apple, and celery purée.

Fish & seafood

Sea Bream Fillet 18.00 €

Leek julienne. Mushroom
duxelles. Celery chip.

Trout fillet 22.00 €

Parsnip, apple & celery
purée. Blanched kale.
Chimichurri sauce.

To share

RECOMMENDED!

Pork ribs are intended for 3-4
persons, lamb shank for 2 persons.
Preparation time up to 40 minutes.

Pork ribs ~1,2 kg 68.00 €

French fries. Grilled
vegetables. Onion rings.
Mustard sauce. BBQ sauce.

Lamb shank ~0,9kg 80.00 €

Chickpeas. Crispy pancetta.
Button mushrooms.
Carrots. Onions. Beef jus.

**For groups of 10 or more, a service charge of 10% of the total bill will be applied*



Desserts

Chia seed & coconut panna
cotta with fresh raspberries

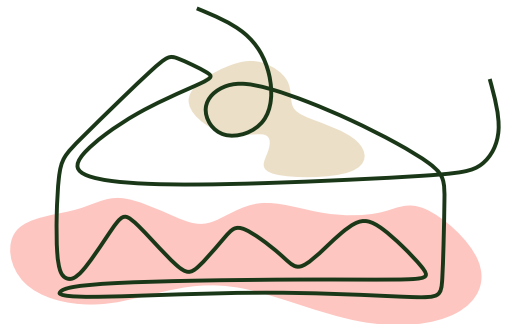
9.00 €

Chocolate mousse with
brownie & cherry sauce

9.00 €

Apple strudel with pear -
caramel ice cream

9.00 €



** For groups of 10 or more, a service charge of 10% of the total bill will be applied*