

M E N U

BREAD 6

butter, extra virgin olive oil

TARAMA 8

fish roe mousse, grated bottarga, lime zest

SEA BASS CARPACCIO 17

pink pepper, poppy seeds, chives, lemon-mint vinaigrette

OUR SIGNATURE BEEF TARTARE 21

egg yolk cream, parmesan cheese 18m, avocado-wasabi emulsion, accompanied by toasted brioche

SALADE BOHÈME 14

baby arugula, quinoa, goji berries, hazelnuts, volaki goat cheese from Syros, pink grapefruit, balsamic

SEASONAL SALAD 14

ask us about today's special

POTATOES PAVÉ 14

smoked eel cream, herbs, chives

TRADITIONAL PISSALADIÈRE 15

tomato sauce, anchovies, caramelised onions, olives, oregano

TODAY'S PISSALADIÈRE 16

ask us about today's special

CASARECCE PISTACHIO 18

pistachio cream, bottarga, baby arugula, lime

TODAY'S RISOTTO - PASTA

ask us about today's special

OUR PÀT BURGER 18

Black Angus beef burger, cheddar, bacon chutney, pickled baby cucumber, PàT sauce – Served with French fries

FISH FILLET 29

served with fennel, dill and lemon risotto, finished with truffle oil

BEEF TAGLIATA 35

pepper, ginger and jalapeno sauce – Served with French fries

CRÈME BRÛLÉE 9

vanilla, brown sugar

MOUSSE AU CHOCOLAT 10

chocolate, berries compote, blueberries cake, Maldon Salt

WINE NIBBLES 7.5

Bruschettas topped with anchovies, butter and chives

Salami from Lefkada served with cornichon and wholegrain mustard

Prosciutto from Parma served with grilled artichokes

Goat cheese log served with fig chutney and toasted baguette

Goat graviera cheese served with quince paste (membrillo)

~ Ask us about today's cheese selection ~

All prices include all applicable legal charges and VAT.

The consumer is not obliged to pay if they do not receive the legally required receipt or invoice.

Please inform our staff of any allergies or dietary intolerances.

Our dishes may contain traces of allergens due to the shared use of preparation areas and equipment.