



# **DINNER FOR TWO**

### SERVING 1

### Scallop

Celeriac puree, citrus pearls, crisp onion & pico de gallo

### SERVING 2

CHOOSE TWO MAIN DISHES

Dry Aged NY Strip
30-days dry aged sirloin from Scotland served with tallow & lime

### Artic Char

Served with yuzu and agave foam & trout roe

### Fried Rice Cakes

Served with tofu frittes & kamebishi glaze

### **Duck Breast**

Served with tare

Sides Yucca frittes & Kale Salad

### SERVING 3

Miso-Chocolate Ganache

Chocolate sand & kola sauce

700 PER PERSON

IF YOU HAVE ANY ALLERGY, ASK THE STAFF

# **SNACKS**

Nocellara Olives	75	Cheese & Charcuterie115,	/235		
Plantain, trout roe, smetana & red onion		Okonomiyaki Tonkatsu, seasonal mashrooms, japenese majo smoked mackerel			
Scallop	130/st	Well- and Alexander			
Celeriac puree, citrus pearls, crisp onion & pico de gallo		Valencia Almonds	_ 60		
SMALL PLATES					
Kale Salad	175	Burrata	155		
Sherry vinagar, caramelised onion, almonds pomegranate & pecorino					
Pavas Gambas	175	Tuna Taco	_195		
White wine seared gambas with garlic, semi tomatoes & grilled levain	i-dried	Homemade com tortilla, yuzu- jalapeñomayo, citrus pearls & pickled red onion	,		
Tataki Carpaccio	170	Lobester risotto	180		
Egg crème, soy and mirin pearls & parsley smetana		Chive and lime oil, pecorino & bonito flakes			

# FOR THE TABLE

Dry Aged NY Strip	365	Swedish Clubsteak	550
30-days dry aged sirloin from Scotland servallow & lime	ved with	500 gr meat served on the bone, seasonal mashrooms & pickled plums	
Artic Char	215	Duck Breast	230
Served with yuzu and agave foam & trout	roe	Served with tare	
Fried Rice Cakes	190		
Served with tofu frittes & kamebishi glaze			
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Pommes Frittes	65	Yucca Frittes	75
Caesar Salad	65	Edamame with Shichimi	70

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