



## CHEF'S CHOICE

### VITELLO TONNATO

Blackened veal, tuna sauce, Parmigiano-Reggiano, capers & black lemon (L, G, incl. nuts)

### BRAISED BEEF CHEEK

Rich red wine jus, fried hispi cabbage, black truffle & crushed potatoes (L,G)

### WINTER APPLE

Almond cake, caramelized apple, vanilla sauce, & cardamom ice cream (L, inc. almonds)

Set menu 71 euro pp.  
Recommended for the whole table

---

### WINE PAIRING

**Chablis, William Fevré 22**

*France 2022*

**Briccotondo Barbera Organic, 17**

*Italy, N.V*

**Moncucco Moscato d'Asti, Fontanafredda 14**

*Italy*

## FANCY SOMETHING DIFFERENT?

ASK OUR MEMBERS OF STAFF FOR A  
DIFFERENT WINE RECOMMENDATION.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES!