

Starters

- 48 **Soup of the Day**
- 68 **Fish Carpaccio**, artichoke alla Romana, moist cherry tomatoes, chili powder and olives
- 66 **Beef Filet Skewer**, shallots, tomatoes and spicy zucchini salad
- 48 **Chicken Liver Pâté**, pumpkin jam, pear, saffron and kasten toast
- 68 **Beef Fillet Tartar Sandwich**, horseradish cream, alfalfa sprouts and potato salad
- 46 **Mixed Greens Salad**, fried tapioca, quince, candied nuts and hazelnut oil vinaigrette
- 66 **Glazed Lamb Spareribs**, date honey, celery & green beans, radish, chili and herbs
- 48 **Innards Stuffed Cigar**, aromatic tahini, harissa and homemade pickles
- 64 **Goose Leg Salad**, chestnut squash, cucumber, fresh herbs and Asian vinaigrette
- 108 **Seared Foie Gras**, guava jelly, red wine sauce and micro basil
- 56 **Potato Gnocchi**, cashew cream, porcini & chanterelle mushrooms and asparagus
- 52 **Bok Choy Salad**, endive, mango, shallot, peanuts, bean sprouts and citrus vinaigrette

Main Courses

- 92 **Chicken Breast**, mushrooms, Jerusalem artichoke, potatoes purée and brandy sauce
- 118 **Sea Fish Fillets**, seared homemade gnocchi, zucchini, garlic confit and white wine
- 114 **Salmon**, organic carrots, fresh peas & potato purée, carrot cream and cashew salsa
- 87 **Angelica Hamburger** 250 gr. of prime cuts, onion rings, French fries
- 126 **Goose Breast**, sweet potato cream, duck stock, pineapple and melon, chili and ginger
- 158 **Beef fillet 220 gr.** , potato purée & truffles, green beans, veal stock and red wine
- 164 **Slow Roasted Lamb Shoulder**, eggplant, garlic confit, tomatoes, cilantro and salad
- 154 **Entrecote 300 gr.**, roasted potatoes, green beans, mushrooms and chimichurri
- 96 **Boneless Chicken Thigh**, mushroom ragout, chard, burnt potato & chicken sauce
- 128 **Hanger Steak**, charred potatoes, roasted onions, green beans and horseradish cream
- 88 **Pappardelle**, artichokes, capers, tomatoes, olives, white wine (vegan option)

Chef: Erez Mergi & Marcos Gershkowitz