



PAIR UP WITH WINE

smoking chef cheese platter | for 3-4 persons 5,800
| for 5-6 persons 8,200

camembert, roquefort, edam, parmesan

served with honey and nuts

smoking chef meat platter | for 3-4 persons 5,000
| for 5-6 persons 7,500

bresaola, chorizo, soppressata, lomo, bacon

served with hummus, olives and sun-dried tomato sauce

meat and cheese platter | for 3-4 persons 7,700

crostini lomo 2,200

aged pork loin
on whole grain baguette
with cremette cheese, prunes,
arugula and sun-dried tomatoes

crostini salmon 3,300

smoked salmon on rye baguette
with cremette cheese, roasted almond,
parsley

mussels in cream sauce with white wine 5,200

BREAD BOARDS 800
1,400

focaccia,
soft dinner rolls,
wheat bread,
rye bread

DESSERT

strawberry paris-brest 2,400
mascarpone cream, strawberry

la flamme 2,400
cheesecake cream, pistachio and
almond crumble, meringue

profiteroles 2,200
baileys cream, chocolate sauce

framboise 2,400
almond dacquoise, raspberry jelly,
mascarpone mousse

pavlova 2,600
meringue with walnuts, butter cream,
strawberry, mango and berry sauce

pavlova show 15,600
| minimum for 6 persons

show for chocomaniacs 18,600
chocolate sphere, profiteroles with vanilla
cream, chocolate sauce
| minimum for 6 persons

summer cake show 26,000
| minimum for 10 persons

summer fruit platter 8,000
12,000

exotic fruit platter 6,000
8,000

STEAK AND GRILL

wagyu steak 100 g 25,000

served with josper-grilled shimeji mushrooms

ANGUS

prime angus ribeye (bull) 400 g 23,500

prime angus striploin 350 g 16,000

prime T-bone 100 g 4,700

tenderloin 250 g 16,800

flank 270 g 9,900

machete /skirt steak/ 250 g 6,700

LOCAL BEEF CUTS

striploin /aged minimum for 40 days/ 350 g 8,900

ribeye /aged minimum for 40 days/ 400 g 15,800

ribeye on bone /aged minimum for 60 days/ 100 g 2,800

porterhouse /aged minimum for 40 days/ 100 g 2,200

club steak /aged minimum for 40 days/ 100 g 1,900

T-bone /aged minimum for 40 days/ 100 g 2,200

beef tenderloin /aged minimum for 40 days/ 240 g 6,500

MEAT AND FISH

big meat 300 g 4,900

served with sweet chili sauce and chili pepper

pork entrecôte with potato 350 g 5,500

grilled chicken breast with potato 3,500

pork ribs 100 g 2,200

served with potato, prepared with arugula,
mozzarella cheese and pesto sauce

Smoking Chef burger 4,400

angus beef, cheese, coleslaw salad, onion chips,
tomatoes, lettuce, guacamole and tartare sauce

grilled trout fillet 4,600

served with spinach prepared with cremette cheese,
hollandaise sauce and almonds

grilled dorado 6,500

tuna steak with specialty sauce 7,500

grilled salmon fillet 9,800

served with spinach prepared with cremette cheese,
hollandaise sauce and almonds

SIDE DISHES

grilled asparagus 6,500 spinach with cremette 1,400/2,700

black rice 1,400/2,800 cheese and almonds

baked potato with chips 1,000/2,000 josper-grilled mushrooms 1,000/1,600

fresh potatoes 1,000/1,200 josper-grilled 1,000/1,800

mashed potatoes 1,000/1,200 vegetables

SAUCES

| blue cheese | hollandaise | pepper mix | spicy tomato | 600
| barbecue sauce | mushroom cream sauce |

TO SHARE

bread toasts with avocado and smoked trout home-smoked trout, guacamole and tartare sauce, chili pepper and roasted almonds	3,200
quatro set <u>hummus, mutabbal, tzatziki, walnut and bell pepper pate</u> <i>served with freshly baked pita bread</i>	2,800
tataki style veal tenderloin	3,200
angus bresaola with arugula and parmesan	6,700
veal tenderloin tartare with arugula	3,500
salmon tartare with mango, beetroot and avocado	3,600
tuna tartare with avocado	4,500
fried spring rolls with shrimps and peanuts	4,800
fried spring rolls with vegetables and peanuts	2,500
guacamole avocado, tomatoes, mango, onion	3,500
coconut shrimp tempura	4,500
angus taco smoked angus beef, coleslaw salad, arugula, guacamole, tartare and barbecue sauce, onion chips	6,500
shrimp tacos pepper marmalade, coleslaw salad, guacamole and hollandaise sauce	3,200
dynamite shrimps mix-salad, dynamite sauce, sesame seeds, green onion	5,400
crispy eggplant with sweet chili sauce	2,500
crispy zucchini	1,500

HOT DISHES

smoked angus brisket with mashed potatoes	7,500
beef with mushroom and soba noodles	5,900
specialty meat set duck confit, chicken breast, pork entrecote, skirt, beef tenderloin, striploin, baked potatoes	29,500
beef ribs with fresh potato	25,800
duck confit with pumpkin puree	8,900
lamb shoulder with special sauce 100 g	1,200
chicken breast with mozzarella and wasabi mashed potatoes	2,600
chicken wings with teriyaki sauce and funchose	3,200
meat risotto	3,800
risotto ai funghi with truffle paste	2,800
shrimp spaghetti	6,500
penne with smoked angus meatballs white sauce and parmesan	3,900
potatoes with onion chips and blue cheese sauce	2,400

SOUPS	
seafood soup	3,700
musquée de provence cream soup	1,600
crema di funghi	1,800
asparagus and broccoli cream soup	2,600
chicken soup with truffle paste	1,800
tomato cream soup	1,600

SALADS

hot-smoked trout salad home-smoked trout, beetroot, chili pepper, lettuce, croutons, roasted almonds, tartare sauce	2,900
steak salad grilled angus beef, grilled vegetables, mix-salad, roasted cashews, onion, dijon sauce	5,400
roastbeef mix-salad, bell pepper, cucumber, blue cheese sauce	3,500
grilled camembert in provence style camembert, rye bread, cherry tomato, pear, honey, pesto sauce	4,900
grilled chicken and avocado mix-salad, croutons, parmesan, tuna sauce	3,900

beef salad grilled angus beef, mix-salad, bell pepper, cucumber, sweet chili sauce, sesame seeds	4,200
burrata with pesto and artichoke arugula, cherry tomatoes, pesto and mustard sauce	6,500
tomato and mozzarella pesto sauce, sweet sauce, onion	2,500
with black grapes and roquefort mix-salad, onion, walnut, honey sauce	3,600
with shrimps soba noodles, red cabbage, lettuce, coriander leaves, special sauce, sesame seeds	4,500

caesar with salmon mix-salad, avocado, capers, parmesan, croutons, tuna sauce	6,600
grilled salmon mix-salad, parmesan, capers, almond flakes, mustard sauce	5,900
with prunes mix-salad, bell pepper, almond flakes, parmesan, dressing	2,800
tabbouleh with cauliflower and courgette purée tomatoes, cucumber, bell pepper, parmesan, green onion	3,000
summer salad tomatoes, cucumber, bell pepper, lettuce, green onion, dressing	2,900