

MENU



SALADS

Chicken Caesar Salad 320 g
290 uah

Grilled Halloumi Cheese Salad with
Tomatoes and Red Onion 280 g
375 uah

Salmon Skin Salad 130 g
195 uah

Quinoa Salad with Tempura Tiger Shrimps, Fresh
Carrots, Bell Pepper and Cucumber 320 g
270 uah



COLD STARTERS

Venison Pate with Truffle 160 g
245 uah

Beef Carpaccio 150 g
245 uah

Salmon Tartar
with Truffle Potatoes 165/75 g
445 uah

Tuna Tartar with Avocado
and Sun-Dried Tomatoes 170 g
345 uah

BRUSCHETTAS:

- with Ricotta, Tomatoes and Basil 195 g
265 uah

- with a baked Bell Pepper and
Goat Cheese 180 g
235 uah

- with Stracciatella
and Pickled Pear 150 g
235 uah



GRILL

Salmon 100 g

285 uah

Tuna 100 g

230 uah



HOT APPETIZERS

Shrimp Spring Rolls 180 g

405 uah

Wasabi Shrimps 165 g

415 uah

Shrimp Saganaki 260 g

365 uah

Zucchini Pancakes with Pike Caviar 300 g

165 uah

Mini Bao Buns with Beef Tail
and Teriyaki Sauce 180 g

205 uah

Chicken Pita 250 g

135 uah



PIZZA

Margherita 230 g

185 uah

Diavola 240 g

215 uah

Four Cheeses 300 g

295 uah

Pear and Gorgonzola 270 g

200 uah

Truffle 250 g

405 uah



HOT DISHES

FISH

Seabass Fillet with Caramelized
Mashed Cauliflower 250 g
365 uah

Salmon in a Chili Marinade with
Vegetable Spring Rolls 140/100 g
485 uah

MEAT

Beef Cheeks in a Truffle Teriyaki with
Mashed Potatoes 360 g
295 uah

Juicy House Burger 300 g
310 uah

Trio of Mini Burgers 250 g
325 uah

POULTRY

Chicken with Mashed Potatoes
and Truffles 400/160 g
345 uah

STEAK

Rib Eye Steak 100 g
385 uah

Rack of Lamb 100 g
285 uah

Veal Steak 100 g
195 uah



SIDE DISHES

Grilled Vegetables 350 g

275 uah

Grilled Asparagus 150 g

325 uah

Homemade French Fries
with Truffle 150 g

145 uah

Ciabatta with Butter 130 g

60 uah



DESSERTS

ice cream

Basil/ Vanilla/ Green tea

50 g

70 uah

sorbet

Raspberry/ Passionfruit/ Blueberry

50 g

85 uah

DESSERT OF THE DAY

Cheese Board (Chevrette, Gorgonzola, Moliterno al Tartufo, Barolo, Malto
d'Orzo e Whiskey, Taleggio) 300/250 g

1205 uah