

APPETIZERS

☞	Olive oil and rosemary focaccia Garlic confit, black tahini and matbucha.	24
	Beef Tartare Bruschetta Potato salad, za'atar aioli and parmesan	28
	Pickled Sea Fish Bruschetta Cucumber, crème fraîche and fennel leaves	24
	Salty Bread Pudding with spinach fondue and Brinza cheese	22

STARTERS

	Sea fish sashimi Crème fraîche, white balsamic vinegar, crispy freekeh, radish,	74
	shallot, honey flowers and kaffir lime oil	
	Ceviche Avocado salsa, roasted shushka, hot pepper, lime, greek yogurt and grain cracker	68
	Chicken liver terrine Homemade jam and toasted brioche bread	52
	Fresh sirloin carpaccio Olive oil, 5 year aged balsamic vinegar, red basil and Parmesan.	58
	Pastels Filled with offal, tahini and fermented green zhug	54
☞	Eggplant Carpaccio Raw tahini, fermented peppers, yogurt, honey, warm olive oil and pine nuts	52
	Fresh Cauliflower tabouleh Herbs, raisins, almonds, cucumber and sweet potatoes.	52
☞	Mediterranean plate Tomatoes, Italian artichoke, kalamata olives, red onions, parsley,	68
	coriander, hard boiled egg, chilli pepper and Brinza cheese	
☞	Mixed-Leaf Salad Chopped endive, lettuce, shallot, pear, Gali cheese, crunchy quinoa,	62
	elderflower liqueur, honey vinaigrette and almonds	
	Caesar salad Romaine lettuce hearts, lalique lettuce, caesar dressing, croutons and Parmesan	52
	chicken - additional 16	

MEDIUM DISHES

	Grilled Butchers Cut sliced on a butter sauce, black pepper and demi glace	88
	Lamb Asado Msabbaha, yogurt, lamb stock, pistachios and fresh leaves	88
	Calamari Curry, kaffir lime, lemon grass, pumpkin, yogurt, coriander, peanuts and thai basil.	68
	Sea bream à la Plancha Curry vinaigrette, fresh leaves and lime	98
	Shrimp in lemon butter Garlic, parsley on toasted brioche.	78
☞	"New Meat" plank steak roasted in a charcoal oven, roasted mushrooms, chestnut, spinach,	88
	and porcini butter sauce	

MAIN DISHES

	Chicken breast schnitzel Leaf salad, tartar sauce and mashed potatoes	78
	Pullet with herbs and garlic Charcoal grilled with roasted greens, brown chicken stock and a side dish	78
	Salmon fillet Roasted greens, mustard cream sauce, capers and mashed potatoes	108
	Sea-bass fillet Filled with cheese, pistachio and lemon zest, homemade gnocchi, tomato sauce,	134
	hot pepper and basil	
	Whole sea-bass In the taboon, tomato sauce, hot pepper, shallot, pickled lemon,	138
	garlic confit and olive oil	
	Sea plate Gambari shrimps, purple calamari, mussels and blue crabs in crab butter sauce	142
	Veal ragu pepardella Slow-cooked veal cheek, deep stock and parsley	88
	Polenta tortellini Butter sauce, sage, chives and white wine	78
	Mangold crescent Warm yogurt, sumac, peppermint oil and dried tassos olives	78
	Parisian gnocchi Brown butter, sage, shallot, chestnuts, hazelnuts, white wine,	72
	crème fraîche and parmesan	

OUR DELI

Our deli cuts are fresh from local calves and marbled to a high grade standard enriching the flavors of the meat. All cuts are carefully selected and undergo a controlled meat aging process on the bone throughout one month, at the end of which they are sliced and roasted in our charcoal grill for the perfect result for you.

STEAKS

* The cuts are served with a side dish

Sirloin 250gr Bone marrow and beef stock.....	142
Tenderloin 250gr Onion cream, red wine sauce and chestnuts....	182
Entrecôte 350gr Garlic confit and a sauce of choice.....	216

BONE-IN STEAKS

* The cuts are served with garlic confit, a sauce and a side dish

New York Sirloin cut on the bone price per 100gr	48
T-bone Sirloin and tenderloin cut on the T-bone price per 100gr	58
Prime Rib Entrecôte cut on the bone price per 100gr	58
Goose liver topping Price per 50gr	68

BEEFBURGERS

Beef-burger 200gr Classic bun, burger veggies and fries	85
Butcher beef-burger 200gr Gouda cheese, scorched portobello mushroom, aioli and lettuce served with french fries	92
West beef-burger 200gr Boche cheese, lamb bacon, onion and red wine jam, aioli and lettuce served with french fries	92
∅ Redefine burger Extra Juicy vegan patty from "new meat" line in a vegan bun, served with french fries	82

BEEFBURGER TOPINGS

fried onions **6** ∅ | portobello **10** ∅ | sunny side up / down egg **8** | cheddar cheese **12** |
red wine & onion jam **9** ∅ | gouda cheese **12** | Buche cheese **16** |
garlic confit **10** ∅ | lamb bacon **16** | extra 200gr patty **35**

*Meat weights

SIDE DISH

Fries **19** ∅ | Green salad **14** ∅ | Mashed potatoes **15** | Rice **12** ∅ |
Green beans **15** ∅ | Sweet potato fries **22** ∅

∅ - Vegan / Vegan option