



AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks. You can enjoy these dishes until Tuesday, January 6th)



ALLERGENS: 1.gluten - 2.crustaceans - 3.egg - 4.fish - 5.peanut - 6.soy
7. dairy - 8.tree nuts - 9.celery - 10.mustard - 11.sesame - 12.sulfites - 13.molluscs 14.lupins
(Allergens in parentheses can be removed from the dish modifying the original recipe)



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STARTERS TO SHARE

Salmon tartare with citrus vinaigrette and pickles

(1) - (3) - 4 - (8) - (11) - (12)

Toast with red pepper muhammara, feta cheese and Kalamata olives

1 - (7) - 8

Burrata with dried tomato pani puri, basil and pine nuts

(1) - (3) - 7 - (8)

Bao bun with pork belly, Cantonese sauce and homemade kimchi

1 - (4) - (6) - (10) - (11) - (12) - (13)

Glazed aubergine asian style

1 - (4) - 6 - (8) - 11

1 MAIN TO CHOOSE FROM:

Peking duck cannelloni with orange béchamel sauce

1 - 3 - 6 - 7 - 11 - 12

Mellow rice with squid, spinach and nori seaweed emulsion

(1) - 2 - (3) - 4 - 9 - (12) - 13

Green curry with grilled matured beef meatballs (supplement +€5,50)

1 - 2 - 3 - 5 - 6 - 7 - 9 - 11 - 12 - (13)

1 INDIVIDUAL DESSERT TO CHOOSE FROM:

Almond cloud cake (supplement +€3,5/persona)

3 - 7 - 8

Cheese cream with red fruit jam and strawberry cake

1 - (3) - 7 - 8

€39/person

(10% VAT included)

Bread and drinks are NOT included. Available for the entire table.
Dishes on the menu can change according to market availability.