



AROUND THE WORLD MENU

(The composition of the menu changes every 3 weeks.

You can enjoy these dishes until June 16th)



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

Spicy tuna salad

1 - 3 - 4 - 6 - 10 - 11

Vegetable gyozas with wakame, pickles and yellow chili emulsion

1 - 3 - 6 - 11 - 12

Saam Cesar

(1) - 3 - 4 - 7 - 10

Brioche bread with stewed veal cheeks

1 - 2 - 6 - 7 - 11 - 12

Glazed aubergine asian style

1 - (4) - 6 - 8 - 11

1 INDIVIDUAL MAIN TO CHOOSE:

Korean style fried chicken mellow rice

1 - (3) - (4) - (5) - 6 - 9 - (11)

Spaghetti of squid with grilled baby broad beans and dashi broth

(3) - 4 - 11 - 13

Glazed venison shank, parmentier and tabbouleh Maghrebi style (supplement +6,00€)

1 - (7) - (8) - 12

1 INDIVIDUAL DESSERT TO CHOOSE:

Italian sponge cake with chocolate cream and hazelnuts

1 - 3 - 5 - 7 - 8

Yogurt and violets (supplement +2€)

7

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.