GREEK SALAD
Bell Pepper | Tomato | Feta

CEVICHE OF SEA BASS
Radish | smoked sour cream

BOLETUS MUSHROOMS
Smoked eel | Potato

CRUSTACEAN FAGOTTINI
Safran | Peas

BALLOTINE OF STYRIAN CHICKEN
Truffle Verjus | Arenkha Caviar

RACK OF DEER
Pear | Poppy Seed

CITRUS TARTE
Yuzu | Basil sorbet | meringue

SEVEN COURSE MENU 120
SIX COURSE MENU 110
(without Ceviche)
FIVE COURSE MENU 100
(without Ceviche and Chicken)
WINE PAIRING SEVEN COURSES 85
WINE PAIRING SIX COURSES 75
WINE PAIRING FIVE COURSES 65
COVER CHARGE 9
## À LA CARTE

### GH CLASSICS

#### STARTERS
- Classic Beef Tartar | pickled red onions | bread 24
- Calf’s head | green beans | pumpkin | dill 22
- Iceland Salmon | potato | granny smith | radish 24
- Crème Brulée of goat cheese | mango cucumber | basil cress 20

#### SOUPS
- Beef consommé | semolina dumplings | roots 10
- Boletus mushroom cream soup | wonton 10

#### INTERMEDIATES
- Flamed Black Tiger Prawns | Bull’s heart tomato 26/34
- Avocado | Mojo-Verde and Mojo-Rojo

  This dish will be prepared at your table.

  Please choose between three and five prawns.

- Veal light’s | lentils | lovage 20
- Homemade pasta | Périgord truffle | thyme 24

#### ENTRÉES
- Deep-fried veal escalope | potato-lamb’s lettuce salad | pumpkin seed oil 34
- Châteaubriand Grain Fat Angus | classic side dishes 120

  For two persons

- Beef filet Rossini | truffle | spinach | foie gras 59
- Pluma of Iberico pork | broccoli | boletus | bonito 38
- Sea bass “en croute” | yuzu aioli | radish 65

  This dish is cooked in a salt coating and prepared at your table

- Fried Sole | Beurre Blanc 49

  Prepared at your table

- Homemade eggplant ravioli | parmesan | salt lemon 24

#### SIDES

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<tbody>
<tr>
<td>Boletus roulade</td>
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<td>Hokkaido pumpkin</td>
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<td>Mashed Potatoes</td>
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<td>Grilled Vegetables</td>
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<td>Baby Spinach</td>
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<td>Garden Salad</td>
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<td>Pepper Jus</td>
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<td>Truffle Sauce</td>
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**COVER CHARGE 9**