

A COLLECTION OF **EXPERIENCE**

HAMACHI

Tostada | ponzu | physalis

BEET ROOT

Pink mole | dill | sesame

FOIE GRAS

Blackberry | hazelnut | brioche

VONGOLE FAGOTTINI

Miso | fennel

BALLOTINE OF STYRIAN FRIED CHICKEN

Truffle potato | bell pepper | pretzel

RACK OF DEER

Pear | poppy seed | tarragon

SPICED PUMPKIN

Seabuckthorn | passionfruit | pumpkin seed oil

SEVEN COURSE MENU 130

SIX COURSE MENU 120

(without Foie Gras)

FIVE COURSE MENU 110

(without Foie Gras and Chicken)

WINE PAIRING SEVEN COURSES 95

WINE PAIRING SIX COURSES 85

WINE PAIRING FIVE COURSES 75

COVER CHARGE 9

À LA CARTE

GH CLASSICS

STARTERS

Classic Beef Tartar pickled red onions bread	24
Octopus red cabbage salsa romesco apricot	24
Iceland Salmon potato granny smith radish	24
Crème Brûlée of goat cheese mango cucumber basil cress	22

SOUPS

Beef consommé semolina dumplings roots	10
Jerusalem artichoke cream soup black truffle	10

INTERMEDIATES

Flamed Black Tiger Prawns Bull's heart tomato Avocado Mojo-Verde and Mojo-Rojo	26/34
This dish will be prepared at your table.	
Please choose between three and five prawns.	

Moules frites mussels safran aioli truffle fries	26
Gochujang eggplant cauliflower pink tortilla Nori	22

ENTRÉES

Deep-fried veal escalope potato-lamb's lettuce salad pumpkin seed oil	35
Châteaubriand Grain Fat Angus classic side dishes	120
For two persons	

Beef filet Rossini truffle spinach foie gras	59
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Pluma of Iberico pork thai asparagus boletus bonito	38
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Sea bass yuzu aioli radish vinaigrette	65
This dish is cooked in a salt coating and prepared at your table	

Fried Sole Beurre Blanc	49
Prepared at your table	

Ravioli Shio koji fond mushrooms herbal sponge	26
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SIDES

Fried mushroom roulade	Baby Spinach
14	9
Mashed Potatoes	Garden Salad
9	8
Grilled Vegetables	Pepper Jus
14	7
	Truffle Sauce
	9