

A COLLECTION OF
EXPERIENCE

GOLDEN TROUT

Pink Dragon Fruit | Mango | Chilli Rayado

GREEK SALAD 2.0

Feta | Tomato | Cucumber Granité

FOIE GRAS

Smoked Eel | Teriyaki | Passionfruit

SWEET POTATO

Miso | Clarified Buttermilk | Marconi Rosso

STURGEON FROM THE LIMESTONE ALPS

Kohlrabi | Smoked Caviar | Muscat

BRISKET

Corn | BBQ Flavor | Chanterelles

TOM KHA

Coconut | Chili | Rice

OR

CHAOURCE CHEESE

Shiso | Peach | Currant

SEVEN COURSE MENU 130

SIX COURSE MENU 120

(without Foie Gras)

FIVE COURSE MENU 110

(without Foie Gras and Sturgeon)

FOUR COURSE MENU 100

(at your own choice)

COVER CHARGE 9

*Dear Guest, please inform our trained service staff
of any allergies or intolerances you may have*

À LA CARTE
GH CLASSICS

STARTERS

<i>Classic Beef Tartar Pickled Red Onions Bread</i>	24
<i>Octopus Red Cabbage Salsa Romesco Apricot</i>	24
<i>Iceland Salmon Potato Granny Smith Radish</i>	24
<i>Crème Brûlée of Goat Cheese Mango Cucumber Basil Cress</i>	22

SOUPS

<i>Beef Consommé Semolina Dumplings Roots</i>	10
<i>Porcini Cream Soup Sherry Preserved Lemons</i>	10

INTERMEDIATES

<i>Flamed Black Tiger Prawns Ox Heart Tomato Avocado Safran Aioli</i>	26/34
<i>This dish will be prepared at your table. Please choose between three and five prawns.</i>	
<i>Sturgeon Kohlrabi Smoked Caviar Muscat</i>	34
<i>Porcini Carrot Black Mole Peas</i>	26

ENTRÉES

<i>Wiener Schnitzel - Deep-Fried Veal Escalope Potato-Lamb's Lettuce Salad Pumpkin Seed Oil</i>	35
<i>Châteaubriand Grain-Fed Angus Potato Mousseline Glaced Vegetables Two Sauces</i>	130
<i>For two persons</i>	
<i>Seabass Chipotle Aioli Grilled Vegetables Radish Vinaigrette</i>	82
<i>This dish is cooked in a salt coating and prepared at your table</i>	
<i>Fried Sole Baby Spinach Beurre Blanc</i>	68
<i>Prepared at your table</i>	
<i>Ravioli Shio Koji Fond Chantarelles Dehydrated Herbal Sponge</i>	26

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