

Starters

- 48 Soup of the Day
- 68 Fish Carpaccio, cured artichoke , chili powder, Kalamata olives and cilantro
- 66 Beef Filet Skewer, roasted cherry tomatoes, cured onion and zucchini salad
- 48 Chicken Liver Pâté, pumpkin - pear & saffron jam and kasten toast
- 64 Goose Leg Salad, chestnut squash, cashew, fresh herbs and Asian vinaigrette
- 46 Mixed Greens Salad, pomelo, candied nuts and hazelnut oil vinaigrette
- 66 Glazed Lamb Spareribs, date honey, celery & green beans, radish, chili and herbs
- 48 Innards Stuffed Cigar, aromatic tahini, harissa and homemade pickles
- 68 Beef Fillet Tartar, walnuts, horseradish cream, potato salad and kasten toast
- 108 Seared Foie Gras, poached pears in white wine & saffron, veal stock and red wine
- 56 Gnocchi, cashew cream, wild mushrooms, porcini powder and asparagus
- 52 Bok Choy Salad, endive, persimmon, onion cream, peanuts and smoked goose breast

Main Courses

- 92 Chicken Breast, roasted vegetables, coconut cream soup, ginger, rice, herbs and almonds
- 118 Sea Fish Fillets, eggplant, Jerusalem artichoke, fennel and cilantro pesto
- 114 Salmon Sous-Vide, polenta, asparagus, mushrooms, walnut and chamomile ragout
- 89 Angelica Hamburger 250 gr. of prime cuts, onion rings, homemade French fries and aioli
- 126 Goose Breast, white beans cream, cabbage & smoked goose rillettes and duck stock
- 158 Beef Fillet 220 gr. mushrooms, bok choy, veal stock, red wine and potato purée
- 164 Slow Roasted Lamb Shoulder, fennel cream, artichoke, lamb stock and fresh salad
- 154 Entrecote 300 gr. organic carrots, Tinkerbelle peppers, shallot onions and charred potatoes
- 96 Bao Buns, Barbecue Chicken Thigh \ Tofu, Portobello, herbs and potato fries (vegan option)
- 128 Hanger Steak, roasted vegetables, coriander pesto and veal stock
- 148 Slow Roasted Asado Beef, cabbage with demi glass, potato mousseline, chimichurri
- 88 Pappardelle, artichokes, capers, tomatoes, olives, white wine (vegan option)

Chef: Erez Mergi & Marcos Gershkowitz