

THE GIBSON

Seasonal  
Menu





# Raw Bar

## Plates

<b>Krijn Oysters - One/Six/Dozen</b>	5 / 24 / 42
Sourdough Bread	4.5
Gem Lettuce, Caesar Dressing, Parmesan	9
Parmigiano Reggiano, Crackers, Balsamico	10
Atlantic Shrimp Cocktail	12
Salmon Gravlax, Potatoes, Dill, Horseradish	14
Yellowtail Ceviche, Kaffir Lime, Blueberries	13
Seared Tuna, Ma La Sauce, Coriander	16
Jamon Serrano, Truffle Crisps	12
Beef Tartare, Crème fraîche, Sunchoke	16
Chocolate Mousse	7

## Snacks

Gibson Nut Mix	6
Nocellara Olives	6

## Oyster Hour

18:00 - 21:00

### Oysters

Krjin Oyster	2
Six Grilled Oysters	18

### Drink Pairings

Glass Lallier Champagne	16
Gibson Martini	16
Mr. Octopussy	19



# Champagne & Wine

<b>Champagne</b>	0,1 / 0,75
Lallier Réflexion Brut R.21	18 / 105
Lallier Grand Cru <b>Rosé</b>	22 / 135
Lallier Grand Cru Blanc de Blancs	160
Ruinart <b>Rosé</b>	250
2014 Lallier Millésimé Grand Cru	190
2015 Dom Pérignon	520

<b>Red Wine</b>	0,2 / 0,75
Terre degli Svevi Aglianico del Vulture	13 / 46
2018 Hammel Spätburgunder Kleinkarlbacher Herrenberg	74

<b>White Wine</b>	0,2 / 0,75
Von Winning Sauvignon Blanc II	12 / 42
Markus Molitor Riesling Schiefersteil	13 / 46
Markus Molitor Riesling Spätlese Zeltinger Sonnenuhr	72