



Winter 2026

OYSTERS

Lima Oysters – one / six / dozen	5 / 24 / 42
Grilled Oysters (six)	30

PLATES

Sourdough bread, butter	4.5
Grilled artichoke, romesco, yogurt	9
Buffalo burrata, seasonal tomatoes, Chardonnay vinegar	13
Roasted asparagus, airy hollandaise	12
Baked Saint-Félicien cheese, spiced chutney	12
Shallot tarte 'tatin', crème fraîche, chives	14
Beef carpaccio, rucola, parmesan	16
Beef tartare, egg yolk, capers, worcestershire, panko, parmesan	18
Seared yellowfin tuna, ponzu, kimchi aioli, rucola	15
Butter shrimp, garlic, parsley, Grauburgunder	16
Grilled cheese toast, truffle, comté, cheddar, kimchi aioli	16
Chicken sausage, brioche bun, truffle aioli, pickles, dill	14
Mussels, miso butter, shirodashi, chive oil	18
Deconstructed Limoncello 'pie' with Italian meringue and almond crumble	9
Mascarpone cream, vanilla, chocolate crumble, chocolate dust	7

Oyster Hour

Opening until 21:00

OYSTERS

Lima Oysters	2
Six Grilled Oysters	24

DRINK PAIRINGS

Glass Louis De Sacy	16
Gibson Martini	16
Mr. Octopussy	19

Champagne & Wine

CHAMPAGNE

	0.1L	0.75L
Louis de Sacy Cuvée Originel	18	105
Louis de Sacy Grand Cru Rosé		150
Ruinart Blanc de Blanc		260
2015 Dom Pérignon		390

ROSÉ

Cà dei Frati, Lugana (0.375L)		36
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WHITE

	0.2L	0.75L
Bischel Weißer Burgunder, Rheinhessen	12	42
Domaine de la Jolive Sancerre, Loire	15	52
Kaufmann Riesling 'Tell', Rheingau		64

RED

	0.2L	0.75L
Borgo Scopeto Borgonero 'Super Tuscan'	14	46