

APPETIZERS

OYSTER'S	-3 \$ EACH
SALAD OF THE DAY Chef's inspiration	-MP
APPETIZER OF THE DAY Chef's inspiration	-MP
SALMON TARTARE Coriander, tobiko, croutons, fries or salad	17-32
BEEF TARTARE House Mayo, Dijon mustard, shallots, fried dill, Worcestershire, croutons, fries or salad	17-32
TUNA TARTARE Guacamole, watermelon lime & spiced mayonnaise, croutons, fries or salad	17-32
BURRATA Basil & nuts pesto, candied tomatoes, surdough bread, aragula	-26
BLACK PUDDING & SCALLOPS Fried scallops, apple <i>compote</i> , pearl onions, microgreens, balsamic	-19
FRIED CALAMARIS Sweet chili sauce, herbs, goat cheese	-19
GIN SALMON GRAVLAX Citrus cream, orange supremes, dill	-20
BEEF CARPACCIO Parmesan, truffled mayo, aragula	-24
AL PASTOR TACOS (2) Pulled pork tacos, mango salsa, guacamole, coriander, pickled onion	-12
TUNA TATAKI Wafu sauce, aragula, marinated ginger	-24

MAINS

MAIN OF THE DAY Chef's inspiration	-MP
PASTA OF THE DAY Chef's inspiration	-MP
HALLOUMI SALAD <i>A LA PLANCHA</i> Hummus, lettuce, radish, mint, pomegrenade, pita, cherry tomatoes, fatoush sauce	-25
GRILLED SEA BASS Cauliflower <i>puree</i> , glazed peas, candied tomatoes, aragula, <i>sauce vierge</i>	-34
BEEF STEAK Miso & honey marinade, chimichurri sauce, grilled vegetables, fries	-39
TWO WAYS CHICKEN Braised leg, grilled breast, potato <i>mousseline</i> , caramelized mushrooms, veal sauce	-29
TAURUS Braised beef, steak, pan-fried foie gras, sweet potatoe puree, zuccinis, glazed carrots	-49
SKATE WING Parmesan potato <i>mousse</i> , pan-fried spinachs, <i>sauce vierge</i> , green oil, fried capers	-28
BRAISED BEEF PAPARDELLE Beef stew & cream, parmesan, slow cooked tomatoes, homemade pasta	-32
ANGUS BURGER Bidon's mayo, cheddar, cabbage salad, bacon marmelade, <i>bread & butter</i> dill, fries	-25
VEGAN BOWL General Tao cauliflowers, guacamole, edamame, cucumbers, quinoa, tomatoe	-26
RISOTTO <i>A LA MILANAISE</i> Shredded beef, safran, zuccinis, tomatoes, mascarpone, parmesan, beef <i>jus</i>	-34

