

EVENING MENU

04:30 PM – 10:00 PM

WITH BREAD

Scallop with shrimp sauce on cream brioche	950.-
Bruschetta with tomatoes and baked peppers on classic tartine	500.-
Bruschetta with eel in unagi sauce on classic tartine	900.-
Bruschetta with duck, stracciatella and cherries on cranberry tartine	600.-

APPETIZERS

Shrimp ceviche with capers and yuzu dressing	650.-
Veal tataki with wasabi sauce	600.-
Salmon with teriyaki tomatoes, stracciatella and avocado	750.-

SALADS

Salad with duck, cherry tomatoes, vitello tonnato and nuts	600.-
Salad with shrimp, sun-dried tomatoes and Mentaiko sauce	730.-
Crispy Asian-style pickled vegetables	350.-

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PASTA

Beef and oyster mushroom pappardelle	630.-
Salmon pappardelle	960.-
Ravioli with Parma ham and cream cheese	650.-
Ravioli with shrimp and bisque sauce mousse	630.-

MAIN COURSE

Halibut with potato cream and parmesan biscuits	1050.-
Chicken thigh with baked potatoes and unagi sauce	600.-
Veal cheeks in demi-glace sauce and creamy buckwheat risotto	870.-

DESSERTS

Cheesecake «Royal»	350.-
Sweet poppy brioche	250.-
Waffle tube	200.-
Shortbread with caramelized milk and banana	300.-