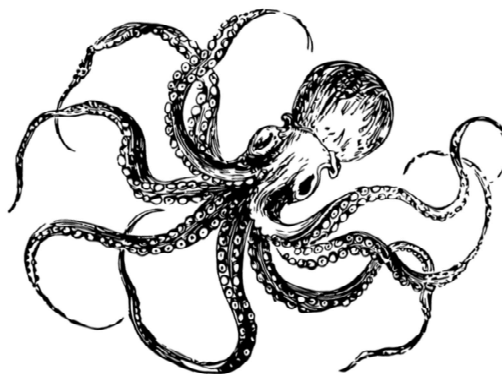
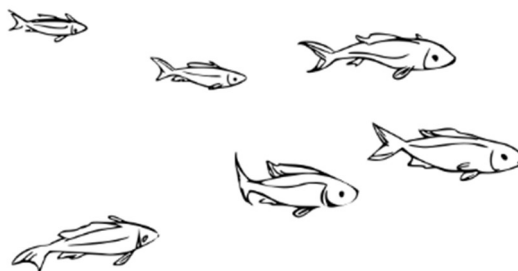




GOURMET PRESERVES

ALL GOURMET PRESERVES ARE SERVED WITH OUR HOMEBAKED BREAD

Smoked salmon fillet in olive oil	22€
<i>JOSE Gourmet</i>	
Scallops in tomato, wine and lemon	19€
<i>TITO</i>	
Smoked mackerel in olive oil	18€
<i>JOSE Gourmet</i>	
Nº130 Marinated mussels	19€
<i>La Brújula</i>	
Nº30 Small sardines in olive oil	16€
<i>La Brújula</i>	
Nº81 Squid tubes in their own ink, white wine and shallots	24€
<i>La Brújula</i>	
Nº60 Yellowfin tuna belly in olive oil	24€
<i>La Brújula</i>	



STARTERS

BURRATA 14.5

FIG / WILD HERBS / ACETO BALSAMICO

THAI BOUILLABAISSSE | GOURMETFISH 16.5

AS MAINCOURSE 29.5

CONFIT OCTOPUS 17.5

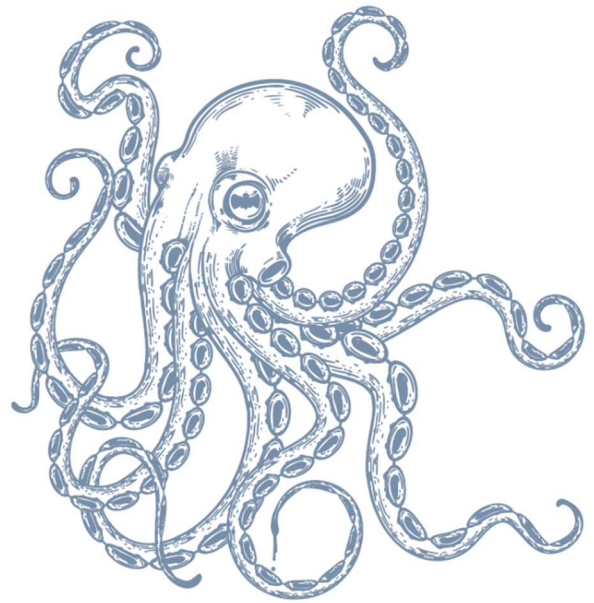
YUZU MAYO / HOMEBAKED GARLICBREAD

8/12 SHRIMPS FROM THE GRILL 16.5

YUZU MAYO / HOMEBAKED GARLICBREAD

SASHIMI OF THE TUNA 18

ASIA STYLE / MANGO / CHILI / SESAME SEEDS



CAULIFLOWER-CURRY-CRÈMESOUP 11

CONFIT OCTOPUS TACO 14.5

SRIRACHA / FRESH SALAD / HERBS

PULLED SALMON TACO 14.5

MUSTARD SEEDS / HONEY / FRESH SALAD

BLACK TIGER SHRIMP TACO 14.5

PIEMONT HAZELNUT / TERIYAKI / CHIVES

CARPACCIO OF BEEF 19

PIEMONT HAZELNUT / TRUFFLE

ADDITIONAL BREAD 5.5

All prices include VAT and are listed in euros.

We reserve the right to replace individual components due to supply shortages or insufficient quality.

Please contact us if you have any allergies or intolerances.

We charge a flat fee of 3,-€ for changes to our dishes.

SEAFOOD & GRILL

We serve all our fish dishes with a potato-chard-vegetable and all our meat dishes with potato gratin. Every dish is served with fresh market vegetables.

You'll find the appropriate spices on the table.

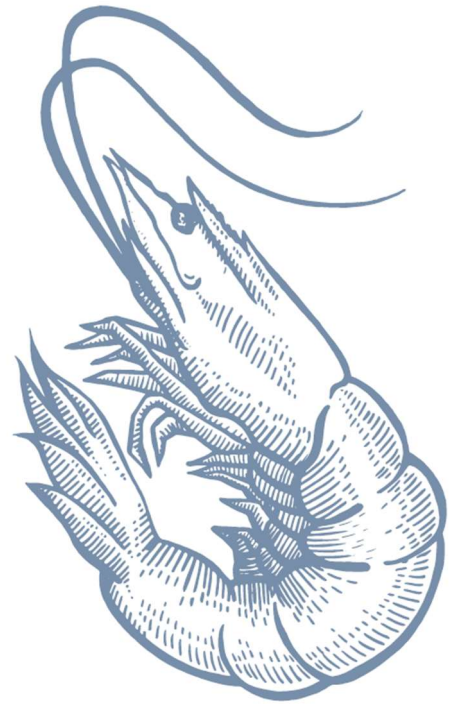
CONFIT OCTOPUS 29

FILET OF ZANDER 32

FILET OF FJORD SALMON 29

CATCH OF THE DAY DAILY PRICE

BLACK TIGER SHRIMPS 8/12 28
8 PIECES



BRAISED BICEPS OF BEEF 38

MARKET VEGETABLES / POTATOGRATIN / JUS

FILET OF BEEF ARGENTINA 49

PORK CHOP DRY AGED 29

SURF AND TURF 39

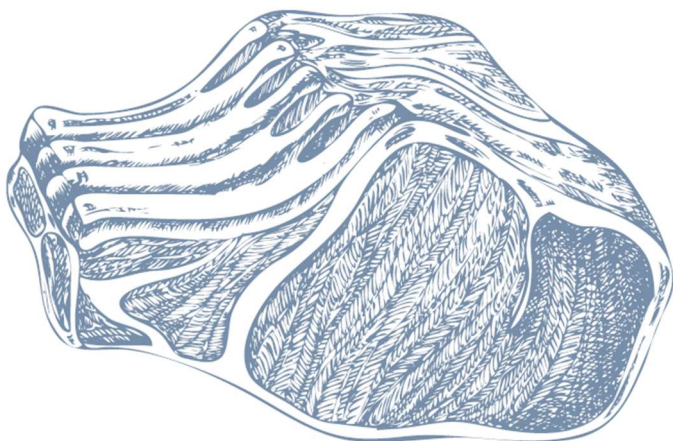
CHEF'S SELECTION FOR 1 GUEST WITH 1 x FROM THE SEA & 1 x MEAT
SERVED WITH A SIDE DISH OF YOUR CHOICE

FISH PLATE FROM THE GRILL 79

CHEF'S SELECTION FOR 2 GUESTS WITH 3 TYPES FROM THE SEA

SURF AND TURF PLATE 89

CHEF'S SELECTION FOR 2 GUESTS WITH 2 TYPES FROM THE SEA & 2 TYPES
FROM THE TURF



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PASTA & SOULFOOD

LINGUINE SHRIMP 26

SHRIMP / GARLIC / TOMATO / CRÈME

LINGUINE TRUFFLE 28

CRÈME

LINGUINE ELSASS 22.5

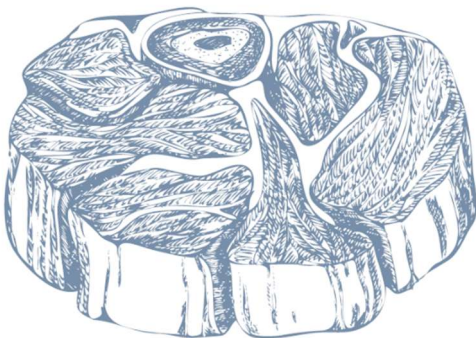
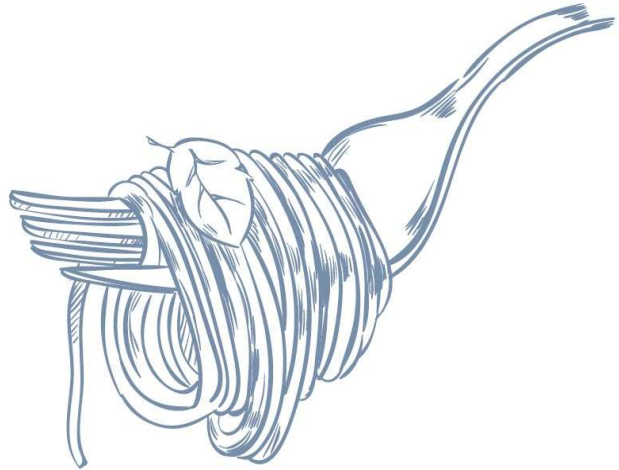
BACON / ONION / CRÈME

FREGOLA SARDA 24

LEMON / GREEN ASPARAGUS / CHERRY TOMATOES

SUMMERPASTA 26

GREETINGS FROM THE SEA / FRESH MARKET VEGETABLES / CRÈME OF SAFFRON



TOPPINGS

PORK CHOP 12

BRAISED BEEF 14

OCTOPUS 14

SHRIMPS 12

FILET OF SALMON 12

CATCH OF THE DAY 14

FILET OF BEEF 24

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DESSERT

HOMEMADE MOUSSE AU CHOCOLAT 5.9
(CHANGING), PER SCOOP

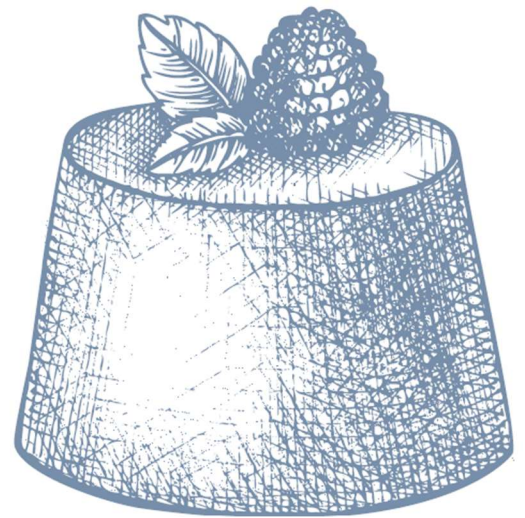
HOMEMADE SORBET OR ICECRÈME 5.9
(CHANGING), PER SCOOP

SCHLUMACHERS TIRAMISU 12

DESSERTVARIATION 16.5

BLACKCURRENT 15
VALRHONA NOBLECHOCOLATE / PIEMONT HAZELNUT

CHOICE OF CHEESE FROM MAÎTRE AFFINEUR WALTMANN 21 | 34
1 GUEST OR 2 GUESTS
HOMEBAKED BREAD / OLIVES / NUTS / JAM / OLIVEOIL



CHEF'S CHOICE MENU

Our Chef's Choice Menu - created by our Chef de Cuisine Gabrijel Pranjić - is an invitation to immerse yourself in the moment. You choose the number of courses - we'll take care of everything else. Seasonal ingredients, creative combinations, and authentic craftsmanship create a menu that surprises, delights, and touches - surprising, harmonious, and served with passion.

3-COURSE SILVER 49
SOUP AS A STARTER

3-COURSE GOLD 56
COLD STARTER

4-COURSE 65

5-COURSE 75

6-COURSE 85

WINEPAIRING

3-COURSE 21

4-COURSE 28

5-COURSE 35

6-COURSE 42

Cheese for dessert +5

Wine Pairing with single vineyard wine
0,1l surcharge 10 € | Course

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