

ØUR MENU

Our menu is a tasty mix of modern European flavors, made with care and a focus on what makes each dish special.

We've got some amazing dishes that can surprise any foodie.

With fresh ingredients and a creative twist, each plate is like a little masterpiece, showcasing the variety and richness of European cooking.

STARTERS

STOUT BREAD WITH HONEY BUTTER 25

CHIKEN LIVER PATE WITH BRIOCHE 79

ROAST BEEF WITH SPECIAL CHEF'S SAUCE 89

BROCCOLINI WITH SMOKED CHEESE MOUSSE 55

BEEF TARTAR WITH BLACK TRUFFLE 89

HOKKAIDO SCALLOP WITH GREEN VERBENA SAUCE 89

CHEESE PLATE WITH HONEY AND QUINCE CHUTNEY 95

SALAD

GREEN 55

avocado / zucchini / miso

LANGOUSTINE 65

fennel / citrus / pecan

CRAB 120

uzbek tomatoes / potato / green beans

NOT JUST A SALAD 55

*uzbek tomatoes / strawberries
/ sesame cream with yuzu*

SOUP

PUMPKIN CURRY 90

king crab / coconut lime espuma

MAIN

CABBAGE STEAK 75

pepe verde sauce / pecorino espuma

CASARECIE PASTA 130

king crab / bisque sauce / dry tomatoes

RAVIOLI WITH DUCK CONFIT 80

espuma parmesan / chicken jus sauce

MUSHROOM RISOTTO 95

porcini mushrooms / black truffle / black chanterelles

HOKKAIDO SCALLOP 95

cauliflower / truffle

COD FISH WITH CAVIAR 195

daikon / lemon verbena sauce

FILET MIGNON STEAK 230

onion sauce / celery puree

RIB EYE STEAK 100g - 95

**recommended for company of 3 person*

pickles / onion sauce

DESSERTS

BERRY BEETROOT 55

yogurt mousse / raspberry / coconut

CHOCOLATE TART 65

almond / mango / chocolate

COFFEE CHEESECAKE 65

brownie / sunflower halva / vanilla

COCO PASSION 55

pomelo / passion fruit sorbet / yuzu gel

CANDIES 55

WATER & SOFT

30

Acqua Panna 750ML
San Pellegrino 750ML

Coca cola
Coca Cola Light
Sprite
Tonic Water
Soda Water
Ginger Beer
Grapefruit Soda

JUICES

30

Orange
Pineapple
Apple
Cranberry
Tomato

MOCKTAILS

45

SASSY BUSINESS

Orange Juice, Pineapple Juice, Apple Juice, Basil

SCARLET 2.0

Hibiscus, Grapefruit Juice, Agave, Grapefruit Soda

WHITE FLAMINGO

Orgeat, Lemon, Sparkling Ginger

TEA

25

English Breakfast

Chamomile

Green Tea

Jasmin Tea

Earl Grey

Hlbiscus & Blackcurrant

COFFEE

Espresso 25

Capucino 33

Macchiato 28

Latte 33

Americano 25

SIGNATURE COCKTAILS

Our cocktail captures Nordic inspiration with crisp, herbal, and earthy notes, reflecting the purity and elegance in a minimalist yet refined style.

LUSH AND ROSE 70

Raspberry & Rosemary, Prosecco

FLOR DE VIE 70

Apple Vodka, Blossom Cordial, Prosecco

EDEN 70

Squash Fruit & Botanical Spirit, Pineapple, Apricot, Lemon

ZEPHIR 70

Ginger Whisky, Blackberry & Thyme, Lemon

FLORONI 80

Lemon Balm Gin, Elderflower & Bergamot, Bianco Vermouth

VELVET NIGHTSHADE 80

Gin, Coffee & Chocolate Vermouth, Campari

VIBRATO 70

Capers & Grapefruit Bitter, Grapefruit Soda, Prosecco

CRIMSON ELIXIR 70

Vodka, Campari, Strawberry & Watermelon, Lemon

SCARLET 80

Rush Hour Berry Tequila, Lemon, Grapefruit Soda

OLIVES TALES 70

Jasmin Blossom Gin, Olive & Honey, Lemon