

STARTERS

Fried romaine salad with shrimp and sesame	150 G	830
Sweet potato with Stracciatella and smoked duck	155 G	730
Zucchini carpaccio with truffle oil	100 G	370
Crème-pâté with chocolate	60/60/60 G	430
Baked cabbage with miso and sour cream	210 G	470
Dry-cured duck with berry cream	80/50 G	730
Cheese plate	165 G	870
Burrata with coffee and black currant	220 G	730

HOT DISH

Ravioli with pike-perch and salmon	230 G	730	Striploin with parsnip cream and sesame	160/130 G	1670
Ravioli with tomatoes and shrimps	200 G	830	Quail with mushrooms and raisin	230 G	730
RAY hot dog with crab	270 G	930	Mussels with lime and dried tomatoes	360 G	630
Beef cheeks with onion sauce and potato cream	250 G	870	Smoked sea scallop with potato	170 G	730
Duck breast with celery and nuts	200 G	870	Salmon with vegetables and truffle oil	270 G	730
Pike-perch with feta cheese and vegetables	120/80 G	830			

SALADS

Salad with pike-perch and green pepper	140 G	630
Almost green salad	125 G	530
Salad with grilled chicken and Ebara sauce	250 G	570
Warm salad with squid and quinoa	210 G	830
Goat cheese with rhubarb and sweet cherry	130 G	470

SOUPS

Mushroom soup with dumplings	300 G	470	Seafood soup with tomato and basil	400 G	730
Chicken broth with baked broccoli	350 G	470	Celery cream soup with crispy duck	220 G	570

Home bread	200 G	230
------------	-------	-----

DESSERTS

Black currant marshmallow

with malt 180 G

430

Almond brioche

with sweet cherry and chocolate 160 G

470

Coconut mousse

with pistachio

and Balsamico Bianco 130 G

470

Date brownie

with vanilla ice cream

and miso-caramel 185 G

570

SEAFOOD

Oysters 1 PIECE	430
Sea urchin 100 G	290
Fresh scallop 1 PIECE	530
Fresh crab 100 G	870

TARTAR | CEVICHE

Beef tartare with ponzu and truffle 120 G	630
Sea scallop ceviche with tomato and ginger 110 G	730
Salmon tartare with miso 100 G	870
Tuna with avocado and tomato 200 G	730
