

OYSTER BAR MENU

OYSTERS	3	1/2 DOZEN	DOZEN
Crystal N2	6.000	11.500	19.500
Gillardeau N2	7.500	14.800	28.000

Please ask a member of our gastronomic team, who will advise on the availability of Oyster selection – as all our oysters come freshly from on a daily basis from the market to the table and availability may vary.

MO

OYSTER TOPPINGS

NATURAL

Freshly shucked oysters with lemon wedgies on the side

MO

CLASSIC MIGNONETTE

Fresh oysters with Red wine & shallot vinaigrette

MO, SD

BOOZIE MARY

Fresh oysters with Grey Goose vodka & spicy tomato suce, celery

MO, SD, CE

CAVIAR

Fresh Oyster with Keta caviar

MO, F, D

SANGRIA

Fresh oysters with Spanish Sangria wine vinegrette, green apple

MO, SD

ATLANTIC

Fresh oysters with smoked salmon, sour cream and chives

MO, F, D

PONZU

Fresh oysters with Japanese style citrus foam, crispy seaweed

MO, SD, CE, S

APPETIZERS

VEGAN PLATTER

3.800

Hummus, Tapenade, Aubergine Zakuszka. Grilled & Marinated vegetables, pickles, confit garlic. Olive oil, Balsamic vinegar, Sour dough bread selection.

G, D, N, P, SD, CE, M

CHARCUTERIE AND CHEESE PLATTER

4.900

Hungarian Grey Beef salami with Paprika, Serrano ham, Mortadella D.O.P. Truffled Burratina, Manchego & quince, pickles, confit garlic. Olive oil, Balsamic vinegar, Sour dough bread selection.

G, D, SD, CE, M, N, P

ANGUS STEAK TARTAR

5.800

Kapia pepper, sous vide egg yolk, rye crisps.

G, E, M, CE, SD, N, P

TUNA TARTAR, KETA CAVIAR

7.000

Wasabi mayo, rice crisp, fried capers.

F, SD, E, S, M, CE, N, P

LOBSTER & AVOCADO ROLL

6.900

Dressed baby gem.

C, G, E, D, CE, SD, M, N, P

TRADITIONAL GOULASH SOUP

2.900

Homemade "csipetke", celery, preserved lemon.

G, CE, N, P

SALADS

AVOCADO & QUINOA 5.900

Sprouts, Yuzu dressing, savoury granola.

G, E, CE, M, SD, N, P

CLASSIC CAESAR

Pickled anchovies, baby gem lettuce, garlic crisps.

With juicy corn-fed chicken leg fillet in panko. 6.800

G, D, N, P, F, D, E, M, CE

With grilled shrimps. 7.500

C, D, SD, N, P, F, G, D, E, M, CE

SIDES

ROASTED ROOT VEGETABLES WITH BALSAMIC VINEGAR AND HONEY 2.500

D, N, P

TRUFFLED CREAMY MASHED POTATO 2.500

D, N, P

SWEET POTATO FRIES 2.500

G, N, P

CRISPY FRENCH FRIES 2.000

G, N, P

MAIN

ANGUS BEEF BURGER WITH CHEDDAR CHEESE 6.500

House made bun & relish.

G, D, CE, E, M, SE, N, P, SD

PASTA OF THE SEASON 5.900

Please enquire to our waiting staff.

G, D, N, P

WIENER SCHNITZEL 7.900

Potato salad, cranberry jam, lemon.

G, CE, M, SD, N, P

NORWAY SALMON FILLET 6.500

Herbed butter, gilled lemon.

F, D, N, P

BLACK ANGUS RIB EYE 10.500

Confit tomato, grilled mushroom.

D, CE, N, P, SD

SAUCES

BEARNAISE FOAM

D, E, SD, N, P

1.500

JACK DANIEL'S & GREEN PEPPER

CE, D, SD, N, P

1.500

STILTON CHEESE

CE, D, N, P

1.500

DESSERTS

SEA SALTED CARAMEL & PEAR MILLE FEUILLE 3.200

G, D, N, P

MALIBU PANNA COTTA 3.200

Mango ragout, coconut granola.

G, D, E, N, P

BAKED VANILLA CHEESECAKE 3.200

Levander & blue berry ragout.

G, D, E, N, P

DARK CHOCOLATE SOUFFLÉ 3.200

Beetroot-raspberry sorbet, Crème Fraîché.

G, D, E, N, P

Please inform your server if you have any allergies we need to be aware of.

Prices include VAT.

A discretionary 13.5% Service Charge will be added to your bill.