

OYSTER BAR MENU

OYSTERS	1	3	1/2 DOZEN	DOZEN
Krystale N2	3.500	9.000	18.000	35.000
Gillardeau N2	4.000	15.000	23.000	42.000

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

Fresh oysters with lemon wedges on the side

MO

SALSA VERDE

Fresh oysters with herbs, garlic, capers and fresh lemon juice

MO, SD, G, F, M, CE

CLASSIC MIGNONETTE

Fresh oysters with Red wine & shallot vinaigrette

MO, SD

PONZU

Fresh oysters with Japanese style citrus foam

MO, SD, G, CE, S

GOURMET BITES

SALMON GRAVLAX AND KETA CAVIAR	6.500	BABY SQUID "POP-CORN"	5.900
Smoked trout sandwich, Fennel salad, Thick sour cream		Beer Battered Squid, Baby gem, Inked aioli, Lemon	
G, D, SD, F, CE, M, N, P		MO, G, E, M, CE, SD, N, P	
SOUS VIDE OCTOPUS IN TACOS	7.900	SEARED FOIE GRAS	7.900
Chipotle tomato salsa, Guacamole, Thick sour creme, Lime		Baked cottage cheese, Spiced plum, Port reduction	
MO, SD, S, M, CE, N, P		G, D, E, N, P, SD	
VEGAN SUPERFOOD SALAD	5.900	NEW ENGLAND LOBSTER ROLL	14.900
Edamame, Quinoa, Sprouts, Mizo & peanut butter dressing, Spiced cashew		Dressed baby gem, Guacamole, Black peppered crisps	
G, CE, S, SD, N, P		C, G, E, D, CE, SD, M, N, P	
LOBSTER BISQUE	4.800		
Shrimps, Crème Fraiche, Herbs			
G, D, F, C, MO, CE, N, E, P, SD			

MAIN

WILD MUSHROOM RISOTTO Porcini, Oyster & Shimeji mushrooms, Cravero Parmigiano Reggiano D, SD, CE, N, P	6.900	NORWEGIAN SALMON FILLET Buttered Bimi, Sweet potato puree, Fermented orange beurre blanc F, D, N, P	11.900
SQUASH AU VIN Farro, Oyster mushroom, Shallot onion. G, SD, S, N, P	7.500	NEW YORK STRIP LOIN (250g) Confit tomato, grilled mushroom. D, CE, N, P, SD	18.000
CONFIT DUCK LEG Foie gras spring roll, Beluga lentils, Baby spinach. G, CE, E, M, SD, N, P	10.900		

DESSERTS

DARK CHOCOLATE TART Pumpkin, Bitter orange caviar G, D, E, SD, N, P, SD	3.900	VEGAN RICE PUDDING WITH MADAGASCAR VANILLA Salted Brittle, Clementine ragout G, D, E, N, P	3.900
WHITE CHOCOLATE SOUFFLÉ Sesaonal ice cream, Dark Chocolate Crèmeux G, D, E, N, P	3.900	ARTISAN HUNGARIAN CHEESE SELECTION Quince, Crackers, Celery, Walnut Granola G, D, E, CE, N, P, SD	7.500

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.