

Try a little
of everything

SMALL PLATES

as a starter or to share

ROCKEFELLER OYSTERS – 14,50

4 baked fines de claire n°3 oysters with baby spinach, parsley, garlic, parmesan cheese, bread crumbs. (A,G,I,N)

RAW OYSTERS – 13,50

4 fines de claire n°3 oysters perfected with ponzu sauce, rice vinegar, scallions, ikura and dried chili peppers. (D,E,F,L,N)

HARISSA BURRATA – 13

gently roasted baby tomatoes, marinated in our homemade harissa paste and served with burrata cheese. (G,L)

TRUFFLE CROQUETTES (4 PIECES) – 12

filled with truffle mashed potatoes and placed on truffle mayonnaise. (A,G)

TUNA POKE (4 PIECES) – 13,50

chunks of raw yellowfin tuna, tossed in a spicy garlic sesame marinade and placed on wonton shells. (A,D,F,I,K,L)

SMALL SALMON GROMPEREKICHELCHER (4 PIECES) – 13,50

small homemade hash brown bites with smoked salmon and sour cream. (C,D,G)

SQUID INK CROQUETTES (4 PIECES) – 13,50

bechamel base with squid ink, shrimps and served with aioli sauce. (A,B,C,D,G,I,L,N)

ROASTED BONE MARROW – 8

with bread and onion chutney. (A,L)

THE PLATTER FOR TWO – 27

a local selection of cold cuts, tomato/ mozzarella, local cheese, pickled vegetables and bread. (A,G,L)

POLENTA CAKES (2 PIECES) – 9

with homemade guacamole, feta cheese and pomegranate seeds. (G)

LITTLE BEEF TARTARE – 15

hand-cut beef tartare prepared in truffle mayonnaise. (C,G,J,L)

MINI BURGERS (2 PIECES) – 12,50

beef patties with lettuce, tomato, cheese, caramelized onions and “thousand island” burger sauce. (A,C,G,I,J,L)

MINI TRUFFLE BURGERS (2 PIECES) – 15

beef patties with lettuce, tomato, cheese, caramelized onions and truffle mayonnaise. (A,C,G,I,J,L)

MINI CHICKEN BURGERS (2 PIECES) – 12,50

crispy chicken with lettuce, tomato and our spicy blue cheese sauce. (A,C,G,J,L)

EXTRA SIDES

GRANDMA’S CLASSIC MASHED POTATOES – 5 (A,G)

TRUFFLE MASHED POTATOES – 9 (A,G)

HAND-CUT FRIES – 5,50 (A)

SWEET POTATO FRIES – 6,50 (A)

SEASONAL SAUTÉED VEGETABLES – 5

BLACK WILD RICE – 5,50

MAINS

BEEF WELLINGTON – 39

(PLEASE ALLOW MIN 30 MINUTES)

our head-chef Chansel’s specialty: tender beef filet mignon, duxelles and bacon wrapped in buttery pastry served with mashed potatoes, assorted vegetables and demi-glace sauce. (A,C,F,G,I,J,L)

SUPREME DE PINTADE LABEL ROUGE – 23

with goat cream cheese filling, mashed potatoes, glazed apricots, seasonal vegetables and demi-glace sauce. (A,F,G,L)

UP IN SMOKE BURGER* – 21

beef patty with lettuce, tomato, cheese, bacon, caramelized onions, our secret smoky burger sauce. served with hand-cut fries. (A,C,G,I,J,L)

TRUFFLE BURGER* – 25

beef patty with lettuce, tomato, cheese, shaved truffles, caramelized onions, truffle mayonnaise. served with hand-cut fries. (A,C,G,I,J,L)

TRUFFLE BEEF TARTARE 200GR – 26

hand-cut beef tartare prepared in truffle mayonnaise, topped with fresh shaved truffles and served with fries and house salad. (A,C,G,J,L)

DRUNKEN DUCK – 26

200gr duckling filet with mashed potatoes, seasonal vegetables and orange port sauce. (A,G,I,J,L)

LE SAUMON – 26

on a guacamole bed with black wild rice and salicornia. (D,F,I,K,L)

TUNA TATAKI – 32

topped with mango salsa and served with black wild rice and salicornia. (D,F,I,K,L)

ASIAN STYLE TAGLIATA 250GR – 29

a Max + Moritz classic: matured 250gr sirloin steak marinated in a spicy oyster chili sauce, served with mashed potatoes and assorted vegetables. (A,F,G,I,J,K,N)

VEGGINGTON – 23

our vegetarian twist on the classic beef wellington prepared with beetroot and creamy cauliflower sauce. served with mashed potatoes and seasonal vegetables. (A,C,F,G,I,L)

COBB SALAD – 20,50

grilled chicken, crispy bacon, avocado, red onions, tomatoes, chopped egg, gouda, cheddar, lettuce, ranch dressing. (C,G,I,J)

QUINOA + ARUGULA SALAD – 22

red quinoa, red onions, zucchini, toasted pine nuts, feta cheese, pomegranate seeds and house vinaigrette. (G,H,J,L)

***MAKE IT A DOUBLE (BEEF & CHEESE) FOR 4,50**
***ADD A FRIED EGG FOR 1,50**



FROM THE GRILL

all our meats can also be ordered to share

THE GREAT TOMAHAWK 1,2KG – 110

(for 2 people, please allow min 30 minutes) premium marble reserve black angus from australia served with seasonal vegetables, mashed potatoes and au jus sauce. (A,G,I,L)

T-BONE 1KG – 79

(for 2 people, please allow min 30 minutes) prime irish angus served with our seasonal vegetables and mashed potatoes. (A,G,I,L)

BEEF FILET MIGNON 200GR – 33

our most tender cut, the black angus filet with mashed potatoes and seasonal vegetables. (A,G,I,L)

THE ENTRECÔTE 270GR – 28,50

prime angus ribeye steak with hand-cut fries and seasonal vegetables. (A,I,L)

IRISH DRY-AGED RIBEYE 270GR – 38

6-8 weeks dry-aged irish black angus with hand-cut fries and seasonal vegetables. (A,C,D,G,J)

DRY-AGED PORTUGUESE SIRLOIN 250GR – 44

finest cut from portugal, dry-aged for 6-8 weeks and served with our mashed potatoes and seasonal vegetables. please ask your waitress/waiter for the current breed.

CHOICE OF SAUCE: BÉARNAISE, PEPPER SAUCE OR GARLIC BUTTER.
ADD A ROASTED BONE MARROW TO YOUR STEAK FOR 4,50.

DESSERTS

APPLE CRUMBLE – 9

with vanilla ice cream. (A,C,G)

CARROT CAKE – 9,50 (A,C,G,H,L)

BAILEYS CRÈME BRÛLÉE – 10 (G)

CAFÉ DU CHEF – 15 (A,C,G,L)

non-alcoholic hot beverage of your choice served with a selection of 4 small desserts by our chef.

CHOCOLATE LAVA CAKE – 12

with salted caramel ice cream. (A,C,G)

(PLEASE ALLOW 15 MINUTES)