

## **SOUPS**

CONSOMME 690

CARROT – CELERIAC – PARSLEY

SOUP OF THE DAY (SEASONAL) 690

## **SALADS**

MIXED LEAF 990

TOMATO – CUCUMBER – AVOCADO –  
FRENCH DRESSING

CAESAR SALAD 1900

PARMA HAM – ANCHOVY – CROUTONS –  
PARMESAN

NICOISE SALAD 1900

TUNA – QUAIL EGGS – TOMATO

GREEK SALAD 990

## **STARTERS**

BEEF CARPACCIO 1790

BLACK TRUFFLES – BABY MIX SALAD –  
RADISH –PARMESAN

TUNA TARTARE 1690

AVOCADO – CUCUMBER SPAGHETTI –  
DASHI & SOY

PERUVIAN CEVICHE 1590

PINEAPPLE – CITRUS SALSA – RED PEPPER –  
CUCUMBER – CORIANDER – JALAPENO

PAN FRIED FOIE GRASS 2790

PEAR SAFFRON PUREE – RASPBERRY –  
PORTO REDUCTION – GRILLED PEAR

NUSS SALAD 1250

BOILED EGG – SPRING ONION – RADISH –  
SWEET CORN – CROUTONS – SWISS DRESSING

VOL AU VENTS 1490

MUSHROOM MIX MARMALADE – SPINACH –  
OLD GOAT CHEESE – PIMENTO CREME

GAZPACHO 590

## **PASTA – RISOTTO**

**NAPOLETANA 1750**  
CHERRY TOMATO – PARMESAN – BASIL

**BOLOGNESE 1750**  
PARMESAN – BASIL

**OPEN RAVIOLI 1390**  
RICOTTA – CHERRY TOMATO COMPOTE – PINE NUTS – BASIL

**SAFFRON BISQUE 1950**  
PASTA WITH PRAWNS & SAFFRON

**BLACK RISOTTO 1850**  
CALAMARI – PARSLEY – LEMON AND LIME

## **MAIN**

**CHICKEN PILLOW 2750**  
CARROT PUREE – SPLIT PEAS – CELERY STICK – SUPREME SAUCE – ASPARAGUS

**COD IN OLIVE OIL 3150**  
BOILED POTATO – RED ONION AND CHERRY TOMATO MARMALADE – AUBERGINE –  
SPRING ONION – BASIL – FISH FOAM

**BEEF STEAK 3950**  
SOUS VIDE FENNEL – FOIE GRASS – CARROT PUREE – TRUFFLE RED WINE SAUCE

**GRILLED TOFU 1200**  
STUFFED TOMATO – ONION JUS

## **CLASSICS**

**WELLINGTON 5650**

**WHOLE ROASTED CHICKEN 4650**

**SQ9 BURGER 2150**  
BLACK ANGUS – CARAMELIZED ONION –  
MARY ROSE SAUCE – GHERKINS – FRENCH FRIES

**SALMON GRILL 1900**

**CHICKEN GRILL 1450**

**BEEF GRILL 2250**

## **SIDE DISHES**

**BOILED POTATO 450**

**FRENCH FRIES 450**

**SPINACH 450**

**BROCCOLI AND ALMOND 450**

**MEDLEY OF VEGETABLES 450**

**STEAM RICE 450**