

STARTER

Creamy Burratta

Fresh, creamy burrata cheese with a soft, delicate outer shell and a rich, creamy center, served with a drizzle of olive oil and a sprinkle of sea salt.

Буратта Бяслэг, Оливин Тос, Далайн Давс

85.0

Seared Scallop

Hokkaido scallops with fresh orange, fennel, and micro herbs, finished with extra virgin olive oil and red sorrel leaves.

Хоккайдо Далайн Хясаа, Жүрж, Гоньдны Үндэс, Микро Ургамалууд, Сорель Навч, Оливин Тос

120.0

Vitello Tonnato

Thinly sliced veal, served chilled with a creamy tuna-caper aioli, finished with a touch of lemon and olive oil. A classic Northern Italian dish that's elegant and full of flavor.

Тугалын Мах, Туна Загас, Өндөг, Каперс, Саримс, Нимбэг, Оливин Тос

149.0

Beef Bresaola

Beef bresaola paired with caramelized figs and goat cheese, topped with micro herbs, extra virgin olive oil, and a drizzle of black vinegar reduction.

Үхрийн Утсан Мах, Хатаасан Инжир, Ямааны Бяслэг, Микро Ургамлууд, Оливин Тос, Хар Цууны Өтгөрүүлсэн сүмс

85.0

Celeriac Crocchette

Seared Wagyu beef with foie gras, sliced truffle, and horseradish, celeriac and raspberry. Finished with extra virgin olive oil.

Вагюү Үхрийн Мах, Нугасны Элэг, Трюфель Мөөг, Цагаан Гаа, Цоохор Майлз, Улаалзгана, Оливин Тос

151.2

SOUP

Wild Mushroom Soup

Sautéed mixed mushrooms in garlic butter and cream, finished with extra virgin olive oil and parsley. Served with artisan bread.

Холимог Мөөг, Сармис, Сүүн Крем, Цөцгийн Тос, Оливин Тос, Парсли, Талх

42.0

Tortellini in Broth

Handmade stuffed pasta filled with pork, Parma ham, mortadella, and Parmesan, seasoned with nutmeg. Served in a rich chicken and vegetable broth.

Гар Аргаар Хийсэн Гахайн Махан Банш, Парма Утсан Гахайн Мах, Мортаделла Хиам, Пармезан Бяслаг, Мускат Самраар Амталсан Тахиа Ногооны Тунгалаг Шөл

70.0

Roasted Pumpkin Soup

Silky pumpkin purée with garlic, butter, and cream, finished with extra virgin olive oil and a hint of chili. Served with toasted bread and parsley.

Хулуу, Саримс, Сүүн Крем, Цөцгийн Тос, Оливин Тос, Халуун Чинжүүн Тос, Парсли, Талх

39.0

PASTA

Beef Cheek Tortelli

Tender beef stuffed tortelli with champignon and morel mushrooms in a red wine demi-glace, finished with Parmesan, butter, and micro herbs.

Үхрийн Махан Банш, Холимог Мөөг, Улаан Дарсны Деми Сүмс, Өндөг, Пармезан Бяслаг, Цөцгийн Тос, Микро Ургамлууд

99.0

Braised Lamb Thin Fettuccine

Fettuccine in slow-braised lamb shank with red wine, herbs, and vegetables, served with Parmesan and a hint of rosemary and thyme.

Феттучини Паста, Хонины Мах, Улаан Дарсны Сүмс, Холимог Ногоо, Пармезан Бяслаг, Розмарин, Ганга, Амтлагч Ургамал, Цөцгийн Тос

89.0

Fagottini Provolone and Chestnuts

Handmade ricotta and provolone-filled pasta with chestnut and walnut, finished with thyme cream and white Aglianico wine.

Рикотта, Пармезан, Проволоне Бяслагны Фаготтини Банш, Хушга, Честнат Самар, Ганга, Сүүн Крем

99.0

Risotto Funghi

Carnaroli risotto with mixed wild mushrooms and snow pea sprouts, finished with Parmesan, butter, and white wine.

Холимог Мөөг, Карнароли Будаа, Вандуйн Соёо, Пармезан Бяслаг, Цөцгийн Тос, Цагаан Дарсны Сүмс

99.0

MAIN

Panfried Seabass with Parma & Citrus

Seabass fillet, Parma ham, served with pink pomelo, capers, and sautéed mushrooms.
Finished with lemon, olive oil, and micro herbs.

*Цагаан Загас, Парма Утсан Гахайн Мах, Ягаан Помело, Каперс, Цагаан Мөөг, Нимбэг,
Оливьн Тос, Микро Ургамлууд*

270.0

Filetto Rossini

Beef tenderloin topped with foie gras and truffle carpaccio, served with sautéed spinach,
rosemary demi-glace, and Granny Smith apple.

Үхрийн Гол Мах, Нугасны Элэг, Трюфель Мөөг, Бууцай, Розмарин, Деми Сүмс, Ногоон Алим

320.0

Roasted Lamb Rack and Neck

Roasted lamb rack with red wine, rosemary, and juniper, served with pumpkin purée and
prune-infused jus.

*Хонины Хавирганы Мах, Улаан Дарсны Сүмс, Розмарин, Хушны Жимс, Хулуу, Хар Чавгаар
Амталсан Сүмс*

115.0

DESSERT

Tiramisu

A classic Italian dessert with layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder, offering the perfect balance of sweetness and coffee flavor.

Эспрессо Кофе, Лэйдифингэр Жигнэмэг, Сүүн Крем, Маскарпони Бяслаг, Өндөг, Цөцгийн Тос, Ликёр, Какао Нунтаг

42.0

Baba

Soft, buttery fluffy pastry, topped whipped cream, powdered sugar, and soaked in limoncello and mint.

Тослог Гурилан Суурь, Сүүн Крем, Нунтаг Элсэн Чихэр, Цөцгийн Тос, Лимончелло, Гааны Навч

42.0

Lava Cake

Warm dark chocolate cake with a soft center, served with vanilla ice cream, fresh strawberry, and powdered sugar.

Хар Шоколад, Гурил, Өндөг, Цөцгийн Тос, Нунтаг Элсэн Чихэр, Гүзээлзгэнэ, Ванильтай Зайрмаг

42.0

SOFT DRINKS

WATER

Nordaq Still	14.0
Nordaq Sparkling	14.0

JUICE

Pago Orange	
Pago Pineapple	
Pago Cranberry	
Pago Apple	25.0

CARBONATED DRINKS

Coca Cola	12.0
Diet Coke Can	15.0
Sprite Can	15.0
Fever Tree Ginger Ale	17.0
Fever Tree Soda Water	17.0
Fever Tree Tonic Water	17.0

MILKSHAKE

Vanilla Milkshake	24.0
Chocolate Milkshake	24.0
Strawberry Milkshake	24.0

COFFEE

Espresso Single	13.0
Espresso Double	15.0
Espresso Macchiato	15.0
Americano	15.0
Latte	18.0
Caramel Latte	19.0
Mocha	18.0
Cappuccino	18.0
Classic Iced Americano	15.0
Iced Cappuccino	19.0
Iced Caramel Latte	20.0
Hot Chocolate	20.0

ICED TEA

ICED TEA	17.0
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TWG TEA

Black Tea	
Green Tea	
Royal Darjeeling	
Earl Gray	15.0
Chamomile	
Oolong prestige	
Jasmine Sancha	
Organic Sancha	

COCKTAILS & BEER

COCKTAILS

Citrus Negroni Twist	32.0
Orange Grove Elixir	31.0

MOCKTAILS

Firenze Sunset	26.0
Citrus Fresco	23.0

BEER

Bluemoon Spring	28.0
Estrella Damm 330ml	27.0

CHAMPAGNE & SPARKLING

CHAMPAGNE

Champagne Mumm — Cordon Rouge	940.0
Champagne Veuve Clicquot — Brut Carte Jaune	650.0
Champagne Billecart-Salmon — Brut Rosé	920.0
Champagne Brut Numero 3	310.0

ITALIAN SPARKLING

Moscato Spumante Dolce <i>Venetie</i>	130.0
Fiol Prosecco DOC Extra Dry <i>Venetie</i>	180.0
Prosecco DOC Millesimato Biologico 2022 Riccadonna <i>Venetie</i>	180.0

CREMANT

Crémant de Limoux Brut — Domaines Paul Mas **190.0**

WINE

WHITE WINE

Inzolia 2022 — na.ti.vo <i>Sicile</i>	110.0
Pinot Grigio 2022 — Frassinelli <i>Venetie</i>	180.0
Etna Bianco 2022 — Tornatore <i>Sicile</i>	280.0
Grey Chardonnay 2022 — Ventisquero <i>Chile</i>	230.0
Fernlands Sauvignon 2022 — Marisco Vineyards <i>New Zealand</i>	180.0
Pouilly Fumé 2023 — Château Favray <i>Loire Valley</i>	220.0
Minuty M 2023 <i>Provence</i>	220.0
Côtes du Rhône 2022 — Romain Duvernay <i>Rhone Valley</i>	130.0
Pouilly-Vinzelles en Paradis 2020 — Louis Latour <i>Bourgogne Blanc</i>	370.0
Minervois 2023 — Lauran Cabaret — House Wine <i>Occitanie</i>	36.0 120.0

ROSÉ

Prestige Rosé 2023 — Minuty <i>Provence</i>	290.0
Rosé d'été 2023 — Château Auzias Carcassonne <i>Occitanie</i>	120.0
Rosé 2023 — Château Turcaud <i>Bordeaux</i>	130.0

RED WINE

Nero di Lupo 2022 — Cos <i>Sicile</i>	350.0
Negroamaro 2022 — Caleo <i>Pouilles</i>	110.0
Barbera D'alba 2020 — Sandrone <i>Piemont</i>	440.0
Il Bruciato 2021 — Tenuta Guado al Tasso — Antinori <i>Toscane</i>	440.0
Chianti Classico 2021 — Dievole — <i>Toscane</i>	240.0
Chianti Classico Fontalpino 2021 <i>Toscane</i>	250.0
Barolo 2019 — Mario Giribaldi <i>Piemont</i>	350.0
Taurasi 2019 — Feudi San Gregorio <i>Campanie</i>	340.0
Barbaresco Bordini 2020 — Fontanabianca <i>Piemont</i>	410.0
Brunello di Montalcino 2018 — Podere Giodo <i>Toscane</i>	1,430.0
Tignanello 2020 — Antinori <i>Toscane</i>	1,810.0
Barbera D'alba Superiore 2021 Fontanabianca <i>Piemont</i>	190.0
Amarone Della Valpolicella Classico Sant'urbano 2018 — Speri <i>Venetie</i>	570.0
Amarone Della Valpolicella 2020 Vivaldi <i>Venetie</i>	320.0
Villeclary 2022 — Lauran Cabaret — House Wine <i>Occitanie</i>	30.0 100.0

SPIRITS

GRAPPA

Zanin Grappa Moscato Riserva 5 YO — 40% — 0,5L **730.0**

EAUX DE VIE

Eau-de-vie — Prune Vieille — Distillerie Metté — House Eau De Vie **85.0 790.0**

LIQUEURS & APERTIFFS

Liqueur Shiratama Umeshu Japan	14.0	220.0
Chartreuse Verte Les Pères Chartreux	51.0	810.0
Zanin Limoncello Liquor — 30% — 0,7L	19.0	300.0
Contreau Liquor — 40% — 0,7L (Remy Martin)	25.0	390.0
Campari	14.0	223.0
Jagermeister	16.0	245.0
Pim's N1	22.0	340.0
Baileys	22.0	340.0

GIN

No. 3 London Dry Gin Holland		780.0
Gin Tanqueray		520.0
Gin Gordon's — House Gin	38.0	350.0

VODKA

Smirnoff Vodka Red — House Vodka	25.0	230.0
Belvedere — 0,7L		640.0
Beluga Celebration		550.0

RUM

Don Papa Ambré 7 Ans		780.0
Rum Captain Morgan — House Rum	41.0	380.0

WHISKY

Jack Daniel's		480.0
Johnie Walker Red Label — House Whiskey	33.0	300.0
Johnie Walker Black		372.0
Macallan Triple Cask 12 Y.O Single Malt		1,149.0
Gentleman's Jack		852.0

ARMAGNAC

Lheraud Bas-Armagnac 1997 — 40% — 0,7L		1,600.0
Armagnac Darroze 8 Ans Grand Assemblage — House Armagnac	80.0	740.0

COGNAC

Hennessy VSOP — 0,7L		910.0
Hennessy VS — House Cognac	53.0	490.0
Hennessy XO		2,090.0

TEQUILA

Tequila Patron Silver		950.0
Jose Cuervo Reposado		420.0
Jose Cuervo Silver — House Tequila	32.0	420.0