

First things

first:

Fried Artichoke, Jerusalem Artichoke, Dried Egg Yolk.

[3,7,10,12] 9€

Spinach, Brown Butter, Pine Nuts. [1a,5,7] 9€

Sardines and Toast. [1a,4,7] 13€

Anchovy in Olive Oil and Toast. [1a,4,7] 14€

Feierstengszaloot, Potato Espuma, Hazelnut. [3,7,8b,10,12] 14€

Grey Shrimp Croquette, Satay. 3pcs [1a,2,3,7,9] 14€

Marinated No. 2 Oyster, Cucumber, Ponzu. 3pcs [12,14] 16€

Spicy Tuna, Crispy Rice, Avocado. 3pcs [3,4,6,10] 17€

Bellota Pata Negra Ham, Garlic Potatoes. [3,6,10] 18€

Calf's Head, Celery, Parsley Mayonnaise. [7,9,10,12] 19€

Kingfish Tartare, Coriander, Avocado. [3,4] 20€

Duck Ravioli, Dashi, Pak Choi. 3pcs [1a,3,6,9,11] 21€

Katsu Sando, Iberian Pluma, Spicy Aioli. [1a,3,6,10,11] 22€

Chef's Discovery Menu

65€ - 5 moments

Wine Pairing

32€ - 3 tastings

then sweet:

Rum Baba, Exotic Fruits, Whipped Cream. [1a,3,7] 12€

Jerusalem Artichoke, Vanilla, Salted Caramel. [3,7] 13,50€

Cheesecake, Black Lemon, Basil. [1a,3,7,8a] 14€

Cheese Platter, Apricot Bread, Chutney. [1a,7,8b] 14€



Book your seat
Tuesday–Saturday
12:00–14:00
19:00–22:00

Studio.

Something for

the soul:

Cocktails / Soft drinks

Cocktail of the moment. 14€

Corona. 7€

Battin. 5€

Coca Cola. 3€

Coca Cola Zero. 3€

Still water. 4€

Sparkling water. 4€

White Wine glass/bottle

2023 Pouilly Fumé, Dom Sagot - Loire.
14/67€

2022 Hautes-Côtes-de-Nuits,
Philippe le Hardi – Bourgogne.
18/87€

2020 Cuvée R X S Château
Pauqué – Mosel Luxembourg.
10/50€

2022 Condrieu «La Combe de Mallevall»
Domaine Stéphane Ogier – Rhône nord.
23/90€

Hot Drinks

Espresso. 3€

Coffee. 3,6€

Champagne & Crémant glass/bottle

Crémant de Luxembourg,
Clos des Rochers.
11/51€

Champagne Haton,
Blanc de Blancs.
15/73€

Red Wine glass/bottle

2022 Lalande de Pomerol,
Château Croix Saint André – Bordeaux.
11/55€

2020 La Massa – Toscana.
17/84€

2022 Châteauneuf-du-Pape
«Les Terres de la Crau»
Clos des Calvaire – Rhône sud.
20/99€

2021 Barolo «Camilla»
Bruno Grimaldi Italie/Piemont.
16/77€