

## Starters

**Beef tartare** 36  
striploin, pickled cucumber, onion,  
marinated mushrooms, yolk  
*E, SD*

**Sizzling black tiger prawns** 39  
garlic, chilli, parsley, olive oil  
*CR*

## Salads

**Goat cheese salad** 30  
marinated beetroot, fruits, fresh spinach,  
mixed salad, lime dressing, almond flakes  
*ML, N*

**Salad with hummus  
and millet grouts** 30  
crunchy salad, avocado, marinated beetroot,  
seasonal fruits, lime vinaigrette  
*SES, P*

## Soups

**Baked tomato cream** 16  
with olive oil pesto  
*CEL, N, ML*

**Provençal fish soup** 28  
clams, mussels, tiger prawn, cod,  
vegetables al dente,  
croutons with rouille sauce  
*CE, CR, F, E, CG, MO, SO*

## Pasta

**Gnocchi al pesto** 32  
garlic, chilli, spinach, sun-dried tomatoes,  
grilled artichokes, pumpkin seeds  
*CG, ML, E, N*

**Tagliatelle nero di seppia** 46  
clams, mussels, tiger prawns, octopus,  
squids, lemon olive oil  
*CG, F, ML, E, CR, MO*

## Main courses

**Cod loin** 49  
black lentils, celery, grilled leek,  
sweet pepper salsa  
*ML, CEL, F*

**Veal Ossobuco** 58  
potato puree with mustard,  
vegetables al dente  
*ML, SEL*

**Oliva steak** 78  
sirloin, polish beef, 200 g  
*ML*

**Side orders:** 5  
seasonal vegetables, *ML, CE*  
wine and truffle sauce, *ML, SD*  
gorgonzola butter, *ML*  
potato wedges

## Desserts

**White chocolate  
cheesecake** 18  
salted caramel, pistacchio  
*ML, E, CG, N*

**Chocolate fondant** 20  
redcurrant mousse, vanilla ice cream  
*ML, E, CG*

## List of allergens and their symbols in our menu:

MO - Molluscs

M - Mustard

P - Peanuts

SD - Sulphur dioxide

ML - Milk

F - Fish

SO - Soya

CR - Crustaceans

E - Eggs

CG - Cereals containing gluten

CE - Celery

SES - Sesame seeds

N - Nuts

L - Lupin

10% of service charge will be added  
to Your final bill.