

M Sharing




SIGNATURES

TSARSKAYA OYSTERS *Yuzu-Maracuja Vinigraitte* per Oyster 8 1/2 Dozen 40

HAMACHI SASHIMI *Calamansi & pickled Kumquats, Basil- Oil* 25

TUNA TATAKI *green Asparagus, Salicorn, Basil Sorbet* 25

BURRATA *Amarena-Cherries & Vinegar, Pistacio- Mbassy Coffeebean-Brittle* 24 

SESAME SIMIT *house-made Honey Butter, Bee pollen* 7 

OCTOPUS a la Plancha *Sweetpotato Pureee, Harrissa Öl* 22

A5WAGYU BEEF SANDO 58

MFC MBASSY FRIED CHICKEN *Furikake, Trout Caviar, Yuzu-Mayo* 28 *with Imperial Caviar* 58

PACCHERI AL PESTO DI PISTACHIO *Green Market Vegetables, Pistacio-Pesto, Lemon- Mascarpone* 33 

CANADIAN ANGUS BAVETTE 180g 42 **WAGYU-ENTRECOTE** 180g 89

SHAWARMA MARINATED LAMB RACK *Oriental Ratatouille, Bulgur* 44

MISO SALMON *Confit Salmon, Miso-Garlic-Mayo, Yuzugel, Pea Puree, Quinoa* 32

GRILLED RED PRAWNS 5 grilled red Prawns, Aleppo Pepper, Aioli, grilled Lemon 30

GLOBALLY INSPIRED

KALAMATA OLIVEBREAD *from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt* 9 

GREEK SALAD & TSATSIKI 22 

BAKED BEETROOT *Goatcheese, Walnuts, Salmon Caviar, Grapefruit* 23

POTATO MILLE-FEUILLE *baked in Duckfat, Imperial Caviar, Creme Fraiche, burned Leek* 42

SCALLOPS & FOIE GRAS SKEWER *Scallops & Foie Gras, Corn Puree, Coffee Jus* 38

GOOSE LEG *Chestnut, Red Cabbage Marmelade* 44

YELLOW CURRY CAULIFLOWER *roasted Cauliflower, Vegan Raita, Pomegranate-Jus* 25 

VEGGIES

POMMES FRITES 8

with Parmesan & Truffle-mayo +7

GREEN ASPARAGUS 8

CHINESE CUCUMBER SALAD 7

WILD BROCCOLI 8

FINALE

FLOWERS & BERRIES *Sorbet, Champagne* 24 

CHOCOLATE GANACHE *Tahini Ice Cream* 18 

BASQUE CHEESECAKE BRULEE 17

PISTACIO BAKLAVA *Vanilla-Cardammom Ice Cream* 22

BLACKFOREST TIRAMISU 18