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TSARSKAYA OYSTERS <i>Yuzu Maracuja Vinigraitte</i>	per Oyster 8	1/2 Dozen 40	
KALAMATA OLIVE & WALNUT BREAD <i>from the Bulle Bakery, Beurre d'Isigny Butter, Maldon Salt</i>	9		
HANDCUT CHAROLAIS BEEF TARTARE <i>Bird Chili, Lime, Papadum</i>	25	+Imperial Caviar 15g	48
HAMACHI SASHIMI <i>Bird Chili, Soya, charred Avocado</i>	26		
MARINATED BEETROOT <i>Date & Fig Vinegar, candied Walnuts, Oranges, whipped Goatcheese</i>	22		
MBASSY MEZZEH <i>Iberico Pork Chorizo, Honey Creme Fraiche, Roasted Pinenuts, Simit Bread</i>	18		
BURRATA <i>Amarena Cherries & Vinegar, Pistachio- Mbassy Coffeebean-Brittle</i>	24		
GRILLED RED PRAWNS	5	grilled red Prawns, Aleppo Pepper, Aioli, grilled Lemon	28
CASARECCE PASTA <i>seasonal Mushrooms, green Asparagus, Truffle Mascarpone</i>	33		
MFC MBASSY FRIED CHICKEN <i>Furikake, Trout Caviar, Yuzu-Mayo</i>	29		
A5- WAGYU ENTRECOTE SANDO	60		
US ANGUS BAVETTE <i>180g Flanksteak, Chimichurri</i>	40		
SCALLOPS & FOIE GRAS SKEWER <i>Scallops & Foie Gras, Corn Puree, Sherry Jus</i>	40		
MEDITTEREANEAN TURBOT <i>green Asparagus, Imperial Caviar, Beurre Blanc</i>	52		
YELLOW CURRY CAULIFOWER <i>roasted Cauliflower, Vegan Raita, Pomegranate Jus</i>	28		
VEGGIES			
POMMES FRITES	9		
<i>with Parmesan & Truffle-mayo</i>	+7		
GREEN ASPARAGUS	9		
CHINESE CUCUMBER SALAD	9		
WILD BROCCOLI	9		
FINALE			
CHOCOLATE GANACHE <i>Tahini Ice-Cream</i>	18		
BASQUE CHEESECAKE BRULEE	17		
STICKY TOFFEE PUDDING <i>Vanilla Ice-Cream</i>	19		

*If you have any allergies or intolerances, please contact us