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BITES

BREAD & BUTTER Kalamata Olive Bread, Beurre d'Isigny-Butter, Maldon Salt	5.5
EDAMAME Togarashi	5.8
GUACAMOLE Tortilla Chips	8.6
HUMMUS	
Bone Marrow, Pineseds, Sherry-Vinegar, smoked Chili	10.8
Brusselsprouts, Cranberry-Chutney	9.6
TSARSKAYA OYSTERS Yuzu-Marakuja Vinigraite	5.8 per Oyster
UMAMI grilled Banana, Dulce de Leche, smoked Imperial Caviar (15g)	38

SMALL PLATES FOR SHARING

FURIKAKE TUNA TATAKI Salicorn, Basil Sorbet	20.8
MUSHROOMS & CHIPS Homemade Potato Chips, Fried Eggs, Wild Mushrooms, Truffle Cream	16.8
BURRATA Amarena-Cherries & Vinegar, Pistachio and Coffee Bean Brittle	17.8
ECUADORIAN STYLE PRAWN CEVICHE Spiced Tomato, Avocado, Lime, Cilantro	19.8
NEVER ENDING SUMMER SALAD Avocado und Mango, green leaves, Passionfruit & Peach-Dressing	17
With Scallops (2 Pieces)	24.3
With French Cornchicken Breast	23.8
OCTOPUS Mashed Sweet Potatoes, Harrissa Oil	22.8
FLAMED GOATCHEESE SAGANAKI Pomegranate	16.8



SOUPS

THE SILK ROAD Loup de Mer, Cabbage, Ginger, Garlic, Szechuan, Goji Berries	19.8
MERCIMEK ÇORBASI Lentils, Brown Butter, Aleppo Pepperoni, Croutons	13.8

LARGE PLATES

FRENCH CHICKEN LEG CONFIT Potato Puree, King Oyster Mushrooms	31.8
ROASTED CAULIFLOWER TAJINE Apricots, Almonds, Oranges	24
SPAGHETTI Parmigiano, Burrata, fresh Winter Truffle	32.8
ISLAND SALMON Confit, Miso-Garlic Butter, Leek Puree & grilled Leeks	34
IKEJIME LOUP DE MER Datterrini Tomatoes, Tagiasca Olives, Kale, Barley	35.8
ENTRECOTE Potato Pave, Wild Broccoli, Chimichurri	36.3
DEER Jerusalem Artichoke, Tagiasca Olives, Lemon Myrtle Jus	43.8
SHAWARMA MARINATED LAMB SADDLE Oriental Ratatouille, Couscous	37



"If you didn't post it, it didn't happen."
@mbassybyfranks

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