



Starters

Lobster Caesar

Poached Lobster Tail/ Salad /
Caesar Dressing / Black Garlic Condiment
Grana Padano/ Crispy Brioche.
\$ 750 Mn

Oysters

Champagne Sabayon / Mignonette / Spinach.
\$460 Mn

Beetroot Salad

Green Apple / Citrus / Feta Cheese
Caramelized Walnut / Honey From Las Tunas.
\$ 180 Mn

Beef Carpaccio

Truffle Mayo / Capers / Lemon Olive Oil
Grana Padana / French Fries
\$ 380 Mn

Buratta

Tomatoes / Basil / Arugula /Pesto.
\$ 340 Mn

Vegetable Carpaccio

Selection Of Seasonal Vegetables / Citrus
Crunchy Quinoa / Pea Sorbet.
\$ 295

Charcuterie

Cold Cuts / Charcuterie
\$ 460 Mn

Flammekueche:

Classic

Sour Cream / Onion / Bacon
\$ 190 Mn

Santeña

Sour Cream / Onion / Bacon / Smoked Mackerel / Citrus / Arugula.
\$ 260 Mn

Al Tartufo

Sour Cream / Onion / Duck Ham / Seasonal Black Truffle.
\$ 440 M

All Our Dishes Are Prepared With Ingredients Of The Highest Quality. The Intake Of Raw Products Is The Responsibility Of Those Who Consume Them. Our Prices Include Vat.



Main Courses

Beef Tenderloin

Bearnaise / Roasted Veggies/ Pont Neuf Potatoes.

\$ 650 Mn

Oriental Shrimp

Warm Aioli / Seasonal Vegetable / Couscous.

\$ 750 Mn

Catch Of The Day

Green Mole / Glaze Vegetable/ Quinoa.

\$ 380 Mn

Duck Filet

Vintage Mole / Brussels Sprout
Roasted Potatoes / Green Apple.

\$ 660 Mn

Octopus On The Grill

Smoked Carrot Pippian / Roasted Potatoes
Avocado / Mediterranean Limon

\$ 510 Mn

Pork Shank

Adobado / Black Beans / Radish Salad / Tortillas.

\$ 410 Mn

Dum Burger

House Bread / Wagyu Meat / Swiss Cheese
Bearnaise Sauce

\$ 345 Mn

San Pedro Lamb Curry

Jasmine Rice / Dried Fruits / Tender Leaves.

\$ 480 Mn

Pasta And Risotto:

Open Ravioli

Tomato Sauce / Pesto Ratatouille

Goat Cheese.

\$ 290 Mn

Squid Ink Fettuccine

Octopus "Al Ajillo" / Basil / Marinara Sauce

Grana Padano.

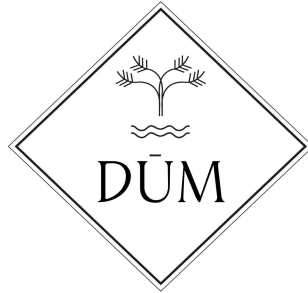
\$ 410 Mn

Risotto

Tartufata / Colorful Cauliflower / Grana Padano

\$ 375

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Desserts

Apple Tart

Toffee / Vanilla Ice Cream / Yuzu.

\$ 190 Mn

Corn Cake

Bourbon Caramel Sauce/ Vanilla Ice Cream / Popcorn

\$ 190 Mn

Strawberries Pavlova

Vanilla Cream / Meringues

\$ 190 Mn

Tiramisú

\$ 190 Mn

Chocolate Mi Cuit

Coconut Ice Cream / Passion Fruit Sauce.

\$ 220 Mn

Ice Cream Selection

\$ 110 Mn

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