

First things

Olives, Pickled Vegetables. 3€

Fried Artichoke, Topinambour, Dried Egg yolk. [3,7,10,12] 9€

Gnudi, Parmesan, Sage. [1,1a,3,7] 14€

Gratinated Camembert, Aromatics, Toasted Bread. [7] 12€

Sardines, Toasted bread. 13€

Anchovies, Toasted bread. 14€

Spicy Tuna, Crispy Rice, Avocado. [3,4,6,10] 17€

Tuna Tataki, Soy Glaze, Snow Peas. [1,4,6,7,11,12] 18€

Dorade, Leche de Tigre, Wonton Crisps. [1,1a,4] 16€

Sautéed Shrimp, Garlic, Cilantro. [2,12] 17€

Grey Shrimp Croquettes, Satay, Pancetta. [1a,2,3,7,9] 18€

Bellota Pata Negra Ham, Garlic Potatoes. 18€

Beef Tartare, Hazelnut, Apricot Toast. [3,8,8b,10] 17€

Iberian Pork Secreto, Oven-Baked Rice, Smoked Mayonnaise. [3,9,10,12] 18€

Butcher's Cut, Pan-Roasted Vegetables, Peanut Crisp. [1,5,6,8,12] 22€

Katsu Sando Iberian Pluma, Spicy Aioli. 22€

first:

Chef's Discovery Menu

65€ - 5 moments

Wine Pairing

32€ - 3 tastings

then sweet:

Nashi Pear, Chocolate, Nori. 14€

Sheep's Milk Cheese, Sorrel, Kiwi. 13,50€

Cheese Platter, Apricot Bread, Chutney. [1a,7,8b] 14€



Book your seat
Tuesday–Saturday
12:00–14:00
19:00–22:00

Studio.

Something for

the soul:

Cocktails / Soft drinks

Cocktail of the moment. 14€

Corona. 7€

Battin. 5€

Coca Cola. 3€

Coca Cola Zero. 3€

Still water. 4€

Sparkling water. 4€

Vins Blancs verre/bouteille

2024 Pinot Gris Grand 1er Cru Clos des Rochers - Moselle.

10/54€

2022 Bourgogne Aligoté "Aux Poirelots" - Bourgogne.

11/65€

2023 Riesling "Alte Reben" Van Volxem - Saar.

10/56€

2021 Milagres Alvarinho - Vinho Verde.

13/74€

Hot Drinks

Espresso. 3€

Coffee. 3,6€

Champagne & Crémant glass/bottle

Champagne Robert Allait

Blanc de Blanc Sublimis

13/80€

Vins Rouges verre/bouteille

2020 La Massa - Toscana.

13/74€

2022 Châteauneuf-du-Pape "Les Terres de la Crau" Clos du Calvaire - Rhône Sud

16/95€

2020 Viña Ardanza Reserva - Rioja .

12/68€

2019 Bella Elegance - Touriga Nacional - Dão.

10/56€



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The allergens.

1. Cereals containing Gluten
 - 1a. Wheat Gluten
 - 1b. Rye Gluten
 - 1c. Barley Gluten
 - 1d. Oat Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree Nuts
 - 8a. Almonds
 - 8b. Hazelnuts
 - 8c. Walnuts
 - 8d. Cashew Nuts
 - 8e. Pecan Nuts
 - 8f. Brazil Nuts
 - 8g. Pistachios
 - 8h. Macadamia Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphites
13. Lupin
14. Molluscs

Studio.