



FROM THE CATTLE FARM

"We choose the best meat from small producers.
Our meat is dry-aged for 30 - 60 days."

Sirloin Holstein Dairy cow <i>Marble scale 9 / 12</i>	300 g.	62	
Entrecote Holstein Dairy cow <i>Marble scale 10 / 12</i>	1 kg	126	
Club Steak Holstein Dairy cow <i>Marble scale 10 / 12</i>	900 g.	119	



WAGYU

"Wagyu is world-renowned for its buttery texture, subtle
umami flavor and unequalled tenderness."

A4 Wagyu Ribeye Jukuhou <i>Marble scale 11 / 12</i>	100 g.	57	
A5 Wagyu Sirloin Hokkaidō <i>Marble scale 11 / 12</i>	100 g.	63	

The meat is served with Béarnaise sauce and a red wine jus.

We grade our beef's marble on a scale 1-12. The ingredients on the list change in accordance with the season and availability.



Served with bone.



FROM THE SEA

"We source our fish and seafood locally."

Turbot Brown butter sauce	14 / 100 g.
Oyster Mushrooms Yuzu soya	5 / pcs
Hamachi collar Oyster sauce	13
Otoro Umami soya	13



SIDES

Green salad Gooseberryvinaigrette	6
Charred Zucchini Chanterelles	6
French fries with herbs Yuzu creme	6
Mushroom polenta Spring onion	6
Spring potatoes Dulce	6