



FROM THE CATTLE FARM

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

Sirloin Hereford Beef Cattle <i>Marble 8 / 12</i>	300 g.	62	
New York strip Hereford Dairy Cow <i>Marble 10 / 12</i>	650 g.	82	
T-Bone Hereford Dairy Cow <i>Marble 10 / 12</i>	700 g.	95	
Entrecote Hereford Dairy Cow <i>Marble 10 / 12</i>	800 g.	97	
Porter House Hereford Dairy Cow <i>Marble 10 / 12</i>	900 g.	115	



WAGYU

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

A4 Wagyu Ribeye Jukuhou <i>Marble 11 / 12</i>	100 g.	57	
A5 Wagyu Sirloin Hokkaido <i>Marble 12 / 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."

Oyster	5
Scallop Mushroom sauce Spruce	15
Hamachi Head and collar Ramsons sauce	19
Turbot Norway Mussel sauce	45 53



SIDES

Green salad Gooseberry vinaigrette	7
Tomatoes from open fire Onions	7
French fries with herbs Yuzu creme	7
Buckwheat risotto Pecorino	7
Brussels sprout Dulce seaweed	7