

# DINNER

FROM 4 PM

oxymoron

|                   |                                                                                     |                                                                |              |
|-------------------|-------------------------------------------------------------------------------------|----------------------------------------------------------------|--------------|
| <b>BREAD</b>      |                                                                                     | SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER      | 4.9          |
|                   |                                                                                     | BAGUETTE / PERSON                                              | 1.9          |
| <b>STARTERS</b>   |    | JAPANESE PICKLED VEGETABLES / MISO MAYONNAISE                  | 14           |
|                   |                                                                                     | CEASAR SALAD / GRANA PADANO / HERB CROÛTONS                    | 17           |
|                   |                                                                                     | + WITH GRILLED ARGENTINEAN RED SHRIMPS – WILD CAUGHT -         | + 6          |
|                   |    | LETTUCE HEARTS / CHANTERELLES / WATERMELON / SALTED ALMONDS    | 17.5         |
|                   |                                                                                     | + OPTIONALLY WITH FRIED SLICES OF REGIONAL CORN-FED CHICKEN    | + 4.5        |
|                   |                                                                                     | ORGANIC BUFFALO MOZZARELLA – BOBALIS / BRANDENBURG -           | 18.5         |
|                   |                                                                                     | ORGANIC TOMATOES / SPINACH / MELON SALSA                       |              |
|                   |                                                                                     | TUNA SASHIMI / UNAGI DIP / RADISH / MANGO                      | 19           |
|                   |                                                                                     | VEAL CARPACCIO WITH GOAT'S CHEESE                              | 21           |
|                   |                                                                                     | WALNUT BRITTLE / LAMB`S LETTUCE / APRICOT                      |              |
| <b>SOUPS</b>      |    | MANGO COCONUT SOUP / OYSTER MUSHROOMS / CURRY / CORIANDER      | 11           |
|                   |                                                                                     | CHILLED ORGANIC AVOCADO CUCUMBER YOGHURT SOUP / CRAYFISH TAILS | 12           |
| <b>PASTA</b>      |    | SPAGHETTINI & PESTO ROSSO / OVEN DRIED TOMATOES / CASHEWS      | 20           |
|                   |                                                                                     | AVOCADO POTATO RAVIOLI / GREEN ASPARAGUS / SALTED ALMONDS      | 23           |
|                   |                                                                                     | LINGUINE CARBONARA – ORGANIC EGG / GUANCIALE BACON / PARMESAN  | 21           |
|                   |                                                                                     | TAGLIATELLE / CHANTERELLE MUSHROOMS                            |              |
|                   |                                                                                     | GUANCIALE BACON / HAZELNUT/ PARSLEY                            | 23.5         |
|                   |                                                                                     | LINGUINE & PRAWNS / CHILI / GARLIC / PARSLEY / OLIVE OIL       | 24           |
| <b>RISOTTO</b>    |                                                                                     | PARSLEY RISOTTO / GOAT'S CHEESE / ORGANIC BROWN MUSHROOMS      | 23           |
|                   |                                                                                     | + OPTIONALLY WITH ROASTED SLICES OF REGIONAL APPLE-FED PORK    | + 4.5        |
| <b>POT-AU-FEU</b> |                                                                                     | OF ALPS BEEF - WITH PRIME BOILED BEEF                          | 26           |
|                   |                                                                                     | PAKCHOI / ORGANIC SHIITAKE / LIME / CORINADER / RICE NOODLES . |              |
| <b>MAINS</b>      |  | BAKED ORGANIC OYSTER MUSHROOMS                                 | 25           |
|                   |                                                                                     | GREMOLATA / GREEN ASPARAGUS / CARROT / GINGER                  |              |
|                   |                                                                                     | FISH FILLET – CATCH OF THE DAY                                 | 33           |
|                   |                                                                                     | ORGANIC LABNEH / CURRY LENTILS / CAULIFLOWER / PARSLEY         |              |
|                   |                                                                                     | ROASTED CORN-FED CHICKEN – PRIGNITZ/BRANDENBURG -              | 32           |
|                   |                                                                                     | LEMON BUTTER/ DRIED TOMATO/ SPINACH / FREGOLA SARDA NOODLES    |              |
|                   |                                                                                     | PINK ROASTED LEG OF WELSH LAMB                                 | 36           |
|                   |                                                                                     | GOAT'S CHEESE CURD / OLIVES / FENNEL / SESAME PANISSE          |              |
|                   |                                                                                     | GRILLED RUMPSTEAK / BBQ JUS                                    | 38           |
|                   |                                                                                     | CHANTERELLE MUSHROOMS / PIMENTOS / SWEETCORN DOUGHNUTS         |              |
| <b>DESSERTS</b>   |                                                                                     | RASPBERRY TONKA BEAN CRÈME BRÛLÉE                              | 8            |
|                   |                                                                                     | LEMON LAVENDER TARTLET & COCONUT ICE CREAM                     | 11.5         |
|                   |  | MATCHA BROWNIE WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET      | 11           |
|                   |  | 2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO                      | 9            |
|                   |                                                                                     | SELECTED FRENCH RAW MILK CHEESE                                | 3 TYPES 15   |
|                   |                                                                                     | BY MAÎTRE PHILIPPE                                             | 5 TYPES 19.5 |