

DINNER**FROM 4 PM**

oxyMoron

BREAD		SOURDOUGH BREAD / MALDON SEA SALT FLAKES / ORGANIC BUTTER	4.9
		BAGUETTE / PERSON	1.9
STARTERS		JAPAN STYLE PICKLED VEGETABLES – TSUKEMONO – MISO MAYONNAISE	13
		LETTUCE HEARTS / ASPARAGUS / STRAWBERRIES	16.5
		CAESAR SALAD / HERB CROÛTONS / GRANA PADANO CHEESE	16
		+ OPTIONALLY WITH STRIPES FROM REGIONAL CORN-FED CHICKEN	+ 4.8
		ORGANIC BUFFALO MOZZARELLA FROM THE REGION SPINACH / WATERMELON GAZPACHO / CASHEWS	17.8
	TUNA SASHIMI / MANGO / RADDISH / UNAGI / CORIANDER	17.5	
	VEAL CARPACCIO WITH GOAT'S CHEESE & AVOCADO / APRICOT	20	
SOUPS		MANGO COCONUT CREAM SOUP / SESAME / CHILI / CORIANDER	10
		WATERMELON GAZPACHO / VARIOUS CHIPS / WILD HERBS	9.8
PASTA		SPAGHETTINI & PESTO ROSSO / SALTED ALMONDS	19.5
		RAVIOLI WITH AVOCADO & ORGANIC BUFFALO RICOTTA GREEN & WHITE ASPARAGUS / HAZELNUT BUTTER	24
		TAGLIATELLE / SMOKED SALMON TROUT / SPINACH / LEMON BUTTER	23.5
		CARBONARA - LINGUINE / ORGANIC EGG / PANCETTA SPECK / PECORINO	19.5
RISOTTO		PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS/ GOAT'S CHEESE CREAM	23.5
POT-AU-FEU		POT-AU-FEU FROM CORN-FED CHICKEN POACHED ORGANIC EGG / PAKCHOI / CORIANDER / LIME / SOBA NOODLES	25
MAINS		ROASTED SPINACH BREAD DUMPLING & ORGANIC MUSHROOMS PARSLEY ROOT / PUMPKIN SEED OIL JUS / SWEET PICKLED ONIONS	25
		FISH FILLET – CATCH OF THE DAY - / ORGANIC CAULIFLOWER CURRY FROM VARIOUS ORGANIC LENTILS / PARSLEY / ORGANIC LABNEH	33
		ROASTED CORN-FED CHICKEN – REGIONAL -/ LEMON BUTTER DRIED TOMATO/ SPINACH / FREGOLA SARDA NOODLES	29.5
		SALTIMBOCCA FROM VEAL LOIN WITH SAGE & SERRANO HAM GOAT'S CHEESE / PARSLEY RISOTTO / ORGANIC BROWN MUSHROOMS	32
		GRILLED ENTRECÔTES – 250G - / BBQ-JUS SNOW PEAS / SWEET CORN / SWEETPOTATO DOUGHNUTS	39
DESSERTS		CRÈME BRÛLÉE FROM VALRHONA CHOCOLATE / STRAWBERRY	8.5
		COCONUT CHEESECAKE & SALTED CARAMEL BANANA ICE CREAM / OAT	11.5
		MATCHA BROWNIE - WHITE CHOCOLATE / HAZELNUT & LYCHEE SORBET	10.8
		2 SCOOPS OF HOMEMADE SORBET WITH PROSECCO	9
		SELECTED FRENCH RAW MILK CHEESE BY MAÎTRE PHILIPPE 3 TYPES	14.8