



amuse - bouche

crispy bresaola and tahini dip 32.50	ricotta and vegetable balls 27.50
kibbeh stuffed with caramelized onions, pistachio & humus 29.00	marinated shrimps 39.50
duck wrap 30.00	octopus tartlets with grappa and pistachio pesto 30.00
homemade sausage stuffed with fennel, green apple & humus 32.50	oven baked salmon, arugula and avocado 40.00
beetroot chips & blue cheese dip 22.00	fennel & parmesan / bacon blue cheese / walnut & parmesan dips with crispy katmer 28.50
pecorino and raw walnut tartlets 22.00	wine poached pear & goat cheese tartlets 22.00

starters

onion soup 20.00/ fish soup 32.50
steak tartar & fries 45.00
pear & prosciutto & blue cheese 37.50
marinated octopus with potato salad 38.50

seasonal

soup of the day 16.50 / meal of the day xx
mini mozzarella and iceberg salad with pear slices 30.00
beetroot salad with goat cheese & walnut 28.50
quiche of the week and salad 38.50

charcuterie, cheese, seafood platters

charcuterie platter, choose 3; 60.00 <i>roast beef, mortadella, smoked turkey, smoked Bosnian meat, prosciutto crudo, Napoli salami, pepperoni, roasted beef shank, Turkish pastrami, smoked duck, smoked lamb neck, bresaola, sucuk, veal ham</i>	cheese platter choose 3; 50.00 <i>blue cheese, parmesan, pecorino, goat emmental, fresh goat cheese, maasdam, aged gouda, Tulum, abaza cheese, gruyere from Kars, aged kaşar, comte, mimolette, emmantel, edam, smoked provolent</i>
marinated lobster 230.00 <i>cold or warm with sage, lime and olive oil</i>	seafood platter 112.50 <i>marinated shrimp, smoked salmon, smoked trout, marinated octopus, scallops</i>

eggs benedict

<i>poached eggs, with hollandaise sauce on toasted country bread</i>
crispy bacon / prosciutto crudo 39.50
goat cheese & vegetables 35.00
poached salmon / smoked salmon 37.50
fresh sucuk 37.50

sandwiches & toasts

crispy bacon, aubergine & blue cheese 47.50
roast beef & mustard with coriander 44.50
grilled steak fillet with garlic Dijon mustard 47.50
lamb and fresh spinach salad bruschetta 40.00
poached salmon and sautéed spinach root 40.00
sucuk & abaza cheese toast 28.00
nutella / peanut butter toast 24.50
mascarpone and pear / ricotta and fresh fig toast 24.50

canapé 40.00

<i>charcuterie variants: roast beef, prosciutto crudo, cotto, smoked Bosnian meat, mortadella, bresaola, Turkish pastrami, smoked turkey/duck, Napoli salami, smoked lamb</i>
<i>sauce variants: pear chutney, humus, mustard, salted butter</i>
smoked salmon & blue cheese 40.00
pecorino & raw walnut jam 36.00
seasonal vegetables pesto, parmesan & cherry tomato 33.00



salads

courgette carpaccio salad with wheat *traditional*
tulum cheese with herbs 40.00 / *smoked salmon* 44.00 /
marinated octopus 47.50

baby spinach and lamb salad 42.50

wild rice or quinoa salad 43.00
roast beef / veal ham / prosciutto crudo / bresaola

seafood salad 48.50 / 3-in-1 55.00
shrimp / octopus / calamari

marinated lobster salad 125.00

baby spinach salad with selected cold cuts 45.00
roast beef / veal jambon / prosciutto crudo / cotto /
bresaola

tabbouleh iceberg salad 42.50
smoked duck / smoked turkey

oven baked vegetable layers with goat cheese 41.00
with balsamic and orange sauce

burrata mozzarella salad 45.00
with warm fusilli or tomato

green salad 20.00

poultry

duck confit with orzo pilaf 60.00 / 110.00
(half or full)

organic chicken with firik pilaf 45.00 / 80.00
(half or full)

curry and ginger chicken with basmati pilaf 40.00

seafood

oven baked sea bass stuffed with rice pilaf 43.50
shrimp with marinara sauce 57.50

burger

veal burger 47.50

200 gr meatball mesclun, caramelized onion &
Kars Gruyere

mushroom / crispy bacon / smoked turkey 8.00

chicken burger 40.00

200 gr chicken meatball with cashew, mesclun, avocado
with crispy bacon & aged gouda

meat

oven baked lamb & almond rice 50.00

grilled steak fillet with caramelized onions mashed
potatoes 65.00

grilled lamb fillet & celery potato au gratin 65.00

giblet platter 52.50

oven baked marrow with kidney, heart, liver, sweetbread
and parmesan

boiled veal & pilaf with almond 49.00

pork sausage on top of potato puree with gravy 45.00

pasta (single / sharing)

vongole linguine 45.00 / 75.00

mildly spicy meatball spaghetti 39.50 / 60.00

oven baked pasta with halloumi cheese &
fresh vegetables 39.00 / 60.00

steps of rome 37.50 / 52.50

cherry tomato, pine nuts, parmesan, celery stalk

seafood spaghetti 62.50 / 105.00

shrimp, calamari, octopus, vongole

breakfast

delicatessen breakfast 30.00
for one; olives, honey, jam, butter, feta cheese,
aged kaşar, fresh goat cheese, clotted cream

boiled egg, goat cheese with oregano & jam 20.00

menemen 25.00

scrambled eggs / plain or with cheese 23.00 / 25.00

sunny side up 23.50

sunny side up / with cheese or sucuk 25.00 / 27.50

grilled sucuk 27.50 / crispy bacon 30.00

pancake (cooking time 18 min.) 25.00

granola 25.00

goat cheese pastry 10.00

croissant 10.00

croissant & nutella / hazelnut butter 15.00

simit & aged kaşar 18.50