



STARTERS

Foie Gras with Pear Chutney and Armagnac foam Foie gras, pear chutney, brioche, Armagnac foam, pickled onions, red wine gel	220 gr	90
Black Angus Beef Tartar with crunchy Onion and Grana Padano Cream Black Angus beef, pickled cucumber, capers, pickled shallot, egg confit, onion chips, crunchy onion, tartar sauce, Grana Padano cream	220 gr	90
Gravlax Salmon Ceviche Salmon, chivas emulsion, cucumber, orange and lime juice, chivas oil, brioche croutons, vegan caviar	140 gr	85
Gillardeau Oysters Oysters, mignonette sauce, ponzu sauce, jalapeno ginger sauce	250 gr	30/piece
Lobster cream with Shrimp croquettes Lobster cream, shrimp, metaxa, shallot, parsley	230 gr	50
Saint Jacques Scallops on the Jospier Grill with Butter sauce Saint Jacques scallops with flavoured butter	60 gr	35/piece
Beef Marrow on the Jospier Grill with Horseradish gel Beef bone marrow, garlic confit sauce, horseradish gel, pickled shallot	380 gr	55
Gourmet Vegan Salad Avocado, quinoa, hummus, vegan caviar, pomegranate, pine nuts, lemon dressing	330 gr	50
Caramelised Goat Cheese with Beetroot textures Caramelised goat cheese, beetroot puree, marinated beetroot, baked walnut crumble and praline, brown sugar	200 gr	50
Fritto Misto Deep fried prawns, octopus and squid with homemade sauce selection (burnt onion sauce, baked garlic sauce, bellpepper sauce)	320 gr	60

SALADS

Gourmet Salad with Prawns Prawns, mango, avocado, cherry tomatoes, mix of baby gem and romaine lettuce, pickled onion, lemon dressing, rice chips	320 gr	75
Argentinian Beef Salad Argentina beef tenderloin, baked sweet potato, parmesan chips, cherry tomatoes, pomegranate, hazelnut dressing, rocket salad, salad mix	340 gr	85

MAIN COURSE BY JOSPER

Sous-vide Iberico Pork Loin with Chestnut puree Iberico pork tenderloin, chestnut puree, truffle vinaigrette, creamy truffle sauce, pickled shimeji	380 gr	210
Secreto Iberico with Corn Ribs and Chimichurri sauce Iberico pork, corn, chimichurri sauce	380 gr	170
Beef Schnitzel with Roasted Pepper sauce Uruguayan beef entrecote, panko, egg, flour, lemon, parmesan, salt	450 gr	180
Lamb Sirloin on a bed of Pea Puree Lamb sirloin, pea puree, red wine sauce, pistachio vinaigrette, activated charcoal salt, pea chips	350 gr	115
Duck Breast on a bed of Carrot Puree with Burnt Butter Duck breast, carrot puree, burnt butter, baby carrots, carrot chips, creamy truffle sauce	420 gr	105
Mediterranean Octopus with Potato and Olive textures Octopus tentacle, purple potato chips, baked potato, olives, baked garlic alioli sauce, rosemary infused potato foam	360 gr	130
Butterfish on a bed of Jerusalem Artichoke Puree Butterfish, Jerusalem artichoke puree, Jerusalem artichoke chips, broccolini, caper salsa with parsley, pea chips	350 gr	110
Marinated Coquelet Chicken with Baked Potatoes Coquelet chicken, potatoes, burnt onion sauce	460 gr	95

PASTA

Tagliolini with Lobster Fresh tagliolini, lobster, tomato sauce, butter, white wine, cherry tomatoes, parsley	320 gr	190
Mafaldine with Wild Boar and Venison Ragu Mafaldine pasta, wild boar and venison ragu, Grana Padano scaglie	360 gr	85
Pappardelle with Prawns in White Wine Butter sauce Pappadelle pasta, prawns, butter, garlic, parsley, chili seeds, white wine	320 gr	80
Papardelle Carbonara Pappardelle pasta, guanciale, Grana Padano, eggs	280 gr	75

SOUP

Creamy Cauliflower soup with Grana Padano crumble and Vanilla oil Cauliflower, potato, onion, sour cream, vanilla, pomegranate, Grana Padano crumble, burnt butter	280 gr	40
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PREMIUM SELECTION BY JOSPER

Showtime Beef Duet Argentina beef tenderloin and Black Angus sirloin on a hot grill pan with flavoured butter, garlic and homemade focaccia	500-600 gr	400
Entrecote Black Angus USDA Prime Creekstone grain fed, maturat 28 de zile	350 gr	290
T-Bone Black Angus USDA Prime Creekstone grain fed, dry aged for 28 days	500-700 gr	390
Porterhouse Black Angus USDA Prime Creekstone grain fed, dry aged for 28 days	900-1100 gr	620
Tomahawk Greater Omaha Black Angus Prime USA (1.2-1.6kg) dry aged for 28 days	pret / kg	660
Entrecote Black Angus Uruguay grain fed, dry aged for 28 days	300 gr	185
Sirloin Black Angus Uruguay grass fed, dry aged for 28 days	350 gr	180
Tenderloin Blockhouse Argentina grain fed, dry aged for 28 days	250 gr	170

Sauce of choice: Bearnaise, Red wine sauce, Creamy truffle sauce, Chimichurri sauce, Roasted pepper sauce, Aioli sauce with confit garlic, Burnt onion sauce or pepper sauce

BURGER

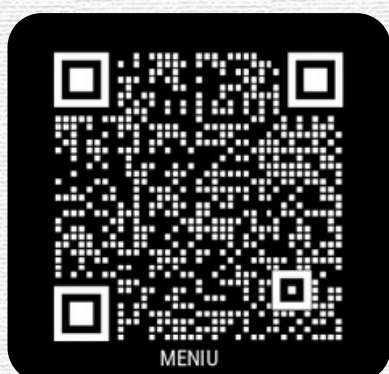
Wagyu Burger Wagyu meat, muffin bun, salad, truffle sauce, king oyster mushrooms, pickled cucumbers, caramelized onions	360 gr	120
Raclette Burger Black Angus beef, raclette cheese, pickles, mustard sauce, brioche bun	360 gr	85
GastroBar Burger Black Angus beef, truffle salsa, bacon, blue cheese mayo, cheddar, baked pepper, caramelised onion, brioche bun	360 gr	75
Crispy Chicken Burger Chicken breast, onion rings, cheddar, insanity sauce, chili pepper jam, pickles, green salad	380 gr	65

SIDES

French Fries	250 gr	25
French Fries with Grana Padano, Garlic and Aromatic Herbs	280 gr	30
Baked Sweet Potato with Harissa, Rocket and Grana Padano	250 gr	35
Creamy Truffle Mash	250 gr	35
Au Gratin Potatoes with Garlic and Thyme infused Sour Cream	200 gr	35
Josper Grilled Padron Peppers	150 gr	30
Josper King Oyster Mushrooms with Flavored Butter	220 gr	40
Spicy Baked Corn	200 gr	30
Pan-fried broccolini with garlic and thyme	180 gr	40
Mixed baked vegetables with mint vinaigrette	200 gr	35
Green Salad	120 gr	25

DESSERTS

Baba au Rhum	180 gr	35
Baba, orange syrup, cream cheese, orange liqueur		
Amaretto Crème Brûlée	150 gr	40
Eggs, sugar, milk		
Chocolate Textures	180 gr	40
Chocolate hemisphere, chocolate ice cream, disaronno, raisins, chocolate ganache, cocoa crumble, sour cherries, chocolate chips and sauce		



To view the list of allergens
and nutritional values, scan
here.