



DECK TOO

PIZZA

MARGHERITA ^{G.V.D} 70

San Marzano Tomato, Fior Di Latte, Fresh Basil, Extra Virgin Olive Oil

FUNGHI & TARTUFO ^{G.V.D} 105

Fior Di Latte Dop, Seasonal Mushroom, Black Truffle

PIZZA DOLCI NUTELLA ^{G.N.D} 60

Plain Base with Nutella, Icing Sugar and Toasted Hazelnut

SOUP

MUSHROOMS VELOUTE ^{G.V.D} 60

Seasonal Mushrooms, Cheese, Chervil, Sourdough Croutons

LENTIL SOUP ^{G.V.D} 60

Red and Yellow Lentil, Baby Spinach, Lemon, Cumin, Arabic Bread Croutons

STARTERS /COLD APPETIZER

CAESAR SALAD ^{G.M.D.S.Z.E} 65

Romaine Lettuce, Shaved Parmesan, Veal Bacon, Anchovy Dressing, Diamond Croutons

- CAESAR SALAD WITH GRILLED CHICKEN 75
- CAESAR SALAD WITH GRILLED PRAWNS 90

BURRATA ^{G.V.D.N} 85

Burrata Cheese, Marinated Candy Tomatoes, Basil Pesto and Extra Virgin Olive Oil

LENTIL SALAD ^{D.V.M.N} 70

Brown Lentil Salad, Seasonal Roasted Vegetables, White Balsamic Vinaigrette, Feta Cheese, Toasted Almond

QUINOA SALAD ^{VE.M.N} 75

Quinoa, Chickpeas Mash, Avocado, Toasted Walnut, Mixed Green, Flax, Pumpkin Seeds

BEEF CARPACCIO ^{D.E.M.G} 85

Sliced Angus Beef, Black Truffle Majo and Micro Green, Crostini

FRIED CRISPY CALAMARI ^{D.SS.S.G} 80

Crispy Calamari, with Spicy Mayonnaise

A ALCOHOL **D** DAIRY **E** EGG **G** GLUTEN **GF** GLUTEN FREE **LO** LOCAL **M** MUSTARD **N** NUTS

R RAW **S** SEAFOOD **SB** SOYABEANS **SS** SESAME SEED  SUSTAINABILITY **V** VEGETARIAN **VE** VEGAN **Z** SIGNATURE

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COMFORT BOWLS

HEALTHY FALAFEL BOWL ^{D, G, SP, VE, SS} 80

Falafel, Smashed Avocado, Kale Chips, Barley, Roasted Beetroot, Pomegranate

LEBANESE SHISH TAWOOK BOWL ^{D, G, SS} 85

Avocado Hummus, Mesculan Salad, Grilled Chicken Kebab

GRILLED SALMON AVOCADO BOWL ^{D, G, SP, S, SS} 85

Grilled Norwegian Salmon, Smashed Avocado, Kale Chips, Barley, Roasted Beetroot, Pomegranate

BURGERS & WRAPS

FALAFEL SHAWARMA ^{D, G, SP, VE, SS} 80

Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce, Falafel, Avocado

SKY VIEW WAGYU BEEF BURGER ^{D, G, SP, E} 105

Homemade Soft Potato Bun, Comte Cheese, Caramelize Onion, Truffle Mayo

VEGAN BURGER ^{D, VE} 80

Pea Protein Soya Patty, Baby Gem, Sweet Potato Fries

CLUB SANDWICH ^{D, G, E} 85

Chicken Breast, Turkey Bacon, Iceberg Lettuce, Tomato, Fried Egg

CHICKEN SHAWARMA ^{D, G} 90

Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce, Arabic Pickles

PASTA

RISOTTO MUSHROOMS ^{D, V} 95

Special Riserva Acquerello Rice, Seasonal Mushrooms, Crunchy Parmesan Tuile

BURRATA RISOTTO ^{D, V} 115

Creamy Burrata Risotto, Roasted Eggplant, Tomatoes, Taggiasca Olives

RIGATONI POMODORO ^{D, G, SP, VE} 95

Heirloom Tomato, Garlic, Extra Virgin Olive Oil, Aged Parmesan Cheese

MANCINI SPAGHETTI BOLOGNESE ^{D, G} 125

Mancini Spaghetti Pasta with Wagyu Beef Bolognese, Heirloom Tomatoes, Aged Parmesan

**GLUTEN FREE PASTA AVAILABLE ON REQUEST,
PLEASE ASK YOUR ORDER-TAKER FOR THE OPTIONS**

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FISH / MEAT / GRILL

FILET DE BŒUF, SAUCE AU POIVRE ^{D, G, M} 195
Australian Tenderloin, Black Pepper Sauce, Mashed Potatoes

CORN FED CHICKEN ^{D, G} 135
Pan-Seared Chicken Breast, Spinach Puree,
Sauté Mushrooms, Roasting Thyme Jus

MEDITERRANEAN SEA BASS, PROVENÇAL STYLE ^{D, S} 175
Mediterranean Seabass, Braised Artichokes and
Lemon and Butter Emulsion

SEARED NORWAY SALMON ^S 160
Green Asparagus, Candy Tomatoes, Olives, Verjuice Sauce

ARABIC MIXED GRILL PLATTER ^{D, G} 165
Lamb Kofta, Shish Taouk, Lamb Kebab, Lamb Chop, Arabic Salad

WAGYU BEEF, GRADE 4-5
Westholme, Queensland, Australia
• **TENDERLOIN – 200G** ^D 255
• **RIB EYE – 300G** ^D 265

ACCOMPAGNEMENTS 40
• Parmesan & Truffle Fries D, G, V
• Steamed Seasonal Vegetables VE
• Spicy Broccolini with Garlic & Chili D, VE
• Mashed Potatoes V, D

DESSERT

ICE CREAM OR SORBET SCOOP ^D 40
Vanilla, Chocolate, Strawberry, Raspberry, Mango Passion Fruit

MILLE-FEUILLE VANILLA CARAMEL ^{D, G, E, N} 55
Puff Pastry Caramelized, Vanilla Cream and Soft Caramel

CHOCOLATE MOUSSE ^{D, G, E, N} 55
Baked Chocolate Mousse, Chocolate Crunchy, Sea Salt

PARIS-BREST ^{D, G, E, N} 55
Choux Pastry, Hazelnut Cream And Praline

SLICED EXOTIC FRUIT ^{VE} 50
Seasonal Sliced Fruit, Berry

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