



The Patisserie



Pizza

MARGHERITA (G, V, D) 70

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

FUNGI & 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, SD, 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

NUTS **N** SEAFOOD **S** EGG **E** DAIRY **D** GLUTEN **G** CELERY **C** MUSTARD **M** SULPHUR DIOXIDE **SP**
SOYBEANS **SB** SESAME SEED **SS** VEGETARIAN **V** VEGAN **VE** GLUTEN FREE **GF** SUSTAINABLE **♻️**

ALL QUOTED PRICES ARE IN € (INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE AND 5% VAT)

Consumption of raw or undercooked meat, seafood, poultry, or eggs may increase the risk of food-borne illness.

We strongly advise that pregnant women, infants, children under the age of 15, and individuals with specific health conditions avoid eating raw or undercooked animal products.
We reduce food waste through advanced AI portioning, collaborate with local food donation charities, source fresh ingredients from local farmers, and select seafood responsibly.

Every dish reflects our commitment to culinary innovation and a more sustainable future.

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 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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