



Why sharing?

À la carte menus focus on total individual freedom of choice.

We put the shared food experience at the centre, because the benefits are huge. Gastronomic professionalism and neuroscience goes hand in hand in our world of sharing. We're happy to share the results!

The great dinner

8 courses | 395,-
per person

Dinner without finger snacks

5 courses | 335,-
per person



Alcohol in moderation?

When alcohol is consumed in moderation it contributes to sharpening our sensitivity and promotes a positive meal experience.

That is why we offer a unique combination of wines to create the perfect balance – leaving a good taste in the mouth, literally and figuratively.

Shared dinner

Finger snacks

Bruschetta with tomato, garlic and parmesan cream
Pommes fondant, smoked cheese and crispy chicken
Crouton with sour creme, herbal dust and pea shoots

Sharing starters

White asparagus with roe and clam sauce
Peas a la francaise with asparagus, bacon and pearl onions
Ravioli with portobello and creamy sauce
Level up: fresh truffle on the ravioli +55

Family Style mains

Breaded pork with butter-glazed new potatoes, beans and blanquette sauce

– or –

Grilled flank steak with salad, fries and bordelaise sauce +95

– or –

Turbot a la meuniere with butter-glazed new potatoes and beurre blanc sauce +95

Dessert

Baba au Rhum flambé with mascarpone, rhubarb and pistachio

Bread

Focaccia with wild garlic pesto +30

The menu can also be made vegetarian and pescetarian
All prices are per person

Drink pairings

With Alcohol 350 | Five courses 265
With moderation 325 | Five courses 245
Without 275 | Five courses 195

Plates

The Sharing Restaurant



Why Italian and French?

The Italian & French kitchens are our favorites!

Italian and French dishes are shareable – the DNA of the Mediterranean food culture as well as our credo: "those who share get more".



How does it work?

Shared meals are a superb source of connection between people. When people share a meal, it releases endorphins, dopamine and oxytocin.

This promotes joy, well-being, satisfaction and increases the sense of attachment to others.

Cocktails

ST. GERMAIN MARTINI.....	110
Gin, elderflower, thyme, lemon	
PARIS COOLER.....	110
Lillet, Calvados, absinth, cider	
ITALIAN KISS.....	110
Vodka, Galliano, Aperitivo, pink grape	

Please ask the waiter for other classic cocktails and long drinks.

Mindful drinking

We think you deserve to be spoiled. In case you are not in the mood for alcohol, we've looked far and wide for the very best, non-alcoholic alternatives. Cheers!

Mocktails

PEACH MELBA.....	95
0,0% sprkling wine, raspberry, peach, vanilla	
NO-GRONI.....	95
0,0% gin, 0,0% Aperitivo, 0,0% Vermouth	

Non alcoholic wine

SPARKLING

Rocca dei Forti, Veneto, Italy.....	295
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ROSÉ

Rosé, Sauvignon Blanc, Divin, Loire, France.....	325
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WHITE WINE

Sauvignon Blanc, Villebois, Loire, France.....	365
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RED WINE

Pinot Noir, Divin, Loire, France.....	345
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Beer

Beer with a good conscience.....	65
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Other

Various drinks

Beer.....	65
Sodas.....	40
Lemonade.....	45
Coffee & Tea.....	40

Wine by the glass

SPARKLING

Rocca dei Forti, Spumante, Veneto, Italy.....	85
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WHITE WINE

Chardonnay, Antonio & Raimondo, Piedmont, Italy.....	90
Riesling, Loess, Wegeler, Pfalz, Germany.....	105
Sancerre, Roger Neveu, Loire, France.....	130

ROSÉ

Meditteranee Provence, France.....	85
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RED WINE

Pinot Noir, J Villebois, Loire, France.....	90
Barbera d'Asti, Antonio & Raimondo, Piedmont, Italy.....	105
Puy-Razac, Saint Emilion, Grand Cru, France.....	130

SWEET WINE

Sauternes, Perle d´Arche, France.....	85
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Wine list

Sparkling

Rocca dei Forti, Spumante, Veneto, Italy.....	475
Baron Albert, Brut l'Universelle, Champagne, France.....	750
De Saint Gall, Brut l. Cru, Champagne, France.....	995
Valentin Leflaive, Extra Brut, Champagne France.....	1250

White wine

Chardonnay, Antonio & Raimondo, Piedmont, Italy.....	375
Pinot Grigio, San Martino, Piedmont, Italy.....	425
Riesling, Loess, Wegeler, Pfalz, Germany.....	495
Pouilly-Fumé, Petit et Fille, Loire, France.....	575
Sancerre, Roger Neveu, Loire, France.....	630
Chablis, Passy Le Clou, France.....	750
Saint-Aubin, Les Ban, Roux, Bourgogne, France.....	950
Meursault, Vieilles Vignes, Sylvain Dussort, France.....	1295
Puligny-Montrachet, Remoissenet, France.....	1845
Corton-Charlemagne Grand Cru, Guyon, France.....	2250

Rosé

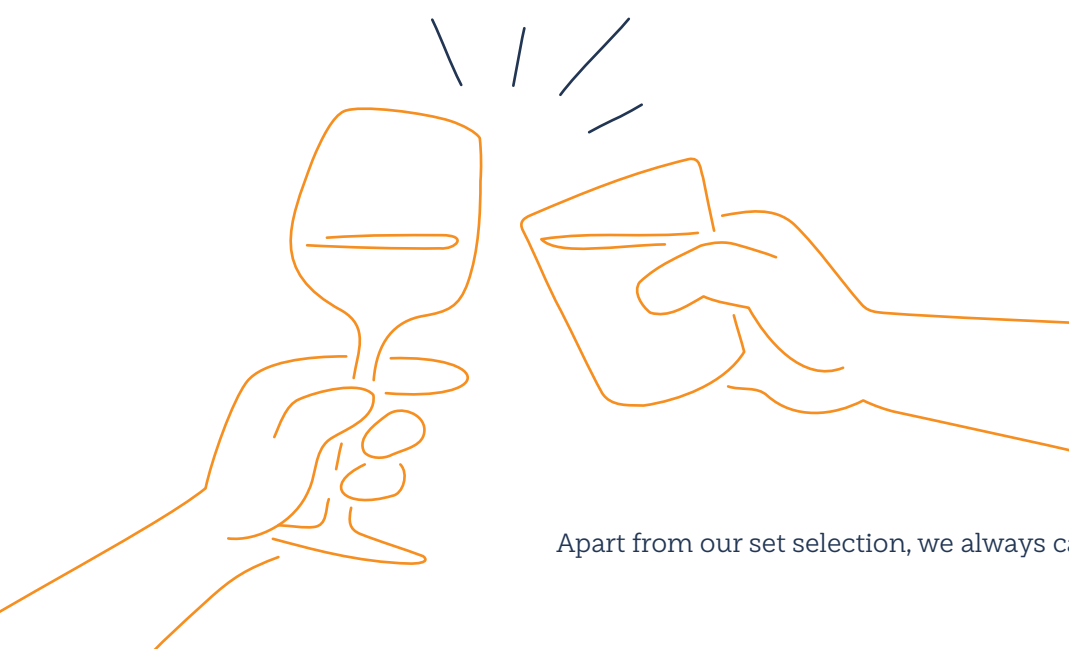
Meditteranee, Provence, France.....	395
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Red wine

Cabernet Sauvignon, San Martino, Piedmont, Italy.....	395
Pinot Noir, J. de Villebois, Loire, France.....	425
Barbera d'Asti, Antonio & Raimondo, Piedmont, Italy.....	475
Valpolicella Ripasso Le Muraie, Italy.....	525
Puy-Razac, Saint Emilion, Grand Cru, France.....	620
Pinot Noir, Bourgogne Rouge, Ambroise, France.....	725
Châteauneuf-du-Pape, Cote de l´Ange, Rhone, France.....	895
Barolo, Rocche di Manzoni, Piedmont, Italy.....	950
Brunello di Montalcino, Il Poggione, Piedmont, Italy.....	1050
Gevery Chambertin, Remoissenet, Bourgogne, France.....	1525
Tignanello, Antinori, Tuscany, Italy.....	1995
Clos de Vougeot, Ambroise, Grand Cru, France.....	2535

Sweet wine

Moscato d'Asti, Antonio & Raimondo, Piedmont, Italy.....	395
Sauternes, Perle d´Arche, France.....	525
Pineau des Charentes, Montifaud, France.....	595



Apart from our set selection, we always carry a broader selection on a separate wine menu.

Plates