



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!

Shared dinner

Finger snacks

- Scallops with white asparagus and creamy mussel juice
- Parma ham with melon and herbs
- Pizza with zucchini, pistachio and pecorino

Sharing starters

- Pasta Rigate with chili, garlic and langoustine fumet
- Risotto with peas, green asparagus and mint
- Beetroot salad with nectarine and ricotta

Family Style mains

- Glazed pork with potatoes, capers, tomato, fennel and blanquette sauce
- or –
- Haddock with potatoes, capers, tomato, fennel and beurre blanc sauce +110
- or –
- Glazed beef with salad, fries and cep béarnaise +110

Dessert

- Pavola with strawberries, vanilla ice cream, limoncello and basil

Bread

- Garlic baguette +30

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

For questions about allergens, please ask the waiter

The great dinner

8 courses | 495,-
per person

Dinner without finger snacks

5 courses | 395,-
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.



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.

Drink pairings

- With Alcohol 395 | Five courses 305
- With moderation 375 | Five courses 285
- Without 350 | Five courses 270

Plates

The Sharing Restaurant

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% sparkling 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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ROSÉ

Mediterranee Provence, France.....	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

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

Rosé

Mediterranee, Provence, France.....	395
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White wine

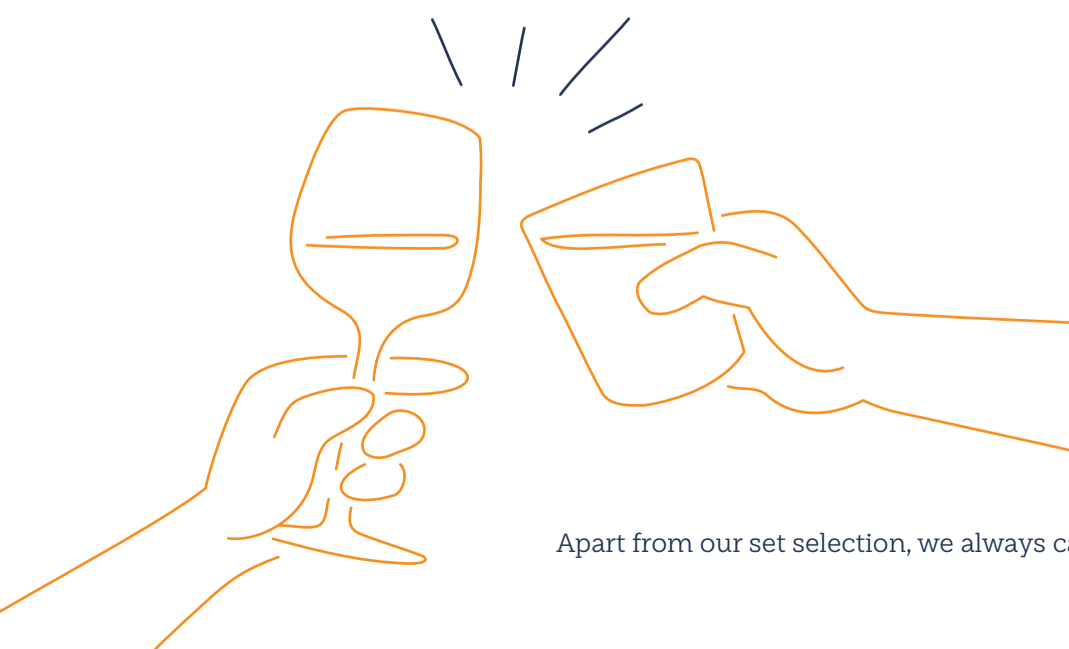
Chardonnay, Antonio & Raimondo, Piedmont, Italy.....	375
Pinot Grigio, San Martino, Piedmont, Italy.....	425
Riesling, Loess, Wegeler, Pfalz, Germany.....	495
Pouilly-Fumé, Petit et Fille, Loire, France.....	575
Sancerre, Roger Neveu, Loire, France.....	630
Chablis, Passy Le Clou, France.....	750
Saint-Aubin, 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

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, Veneto, 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