

Shared dinner

The whole experience 395

Without finger snacks 350

Finger snacks

Summer tartare with herbal mayo and pickled mushrooms

Sun-dried tomatoes with sour cream and radishes

Smoked trout with apple and sage

Sharing starters

New potatoes with egg yolk confit and parsley

Pasta trottolo with tomato passata and lobster bisque

Deep-fried risotto with squid and aioli

Family style mains

Chicken Milanese with chanterelles, gremolata and browned butter

– or –

Lemon sole a la meuniere with new potatoes and saffron-clam sauce +95

– or –

Grilled beef with fries, aioli and bordelaise sauce +95

Dessert

Strawberries with mascarpone, vanilla and lemon thyme

Bread

Focaccia with pesto +30

Balanced pairings

NV Brut l'Universelle Baron Albert, Champagne

–

Domaine J. De Villebois, Sauvignon Blanc, Alc. Free, Loire

–

Chablis, Domaine Passy Le Clou, Burgundy

– or –

Puy-Razac, Grand Cru, Saint Emilion

–

Peach Melba Mocktail with raspberry, peach and vanilla

375



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!



Alcohol in moderation?

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

Senses are sharpened, presence is increased and the conversation flows more freely.



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.

Plates

The Sharing Restaurant

All prices are per person

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
-------------------------------------	-----

ROSÉ

Rosé, Sauvignon Blanc, Divin, Loire, France.....	325
--	-----

WHITE WINE

Sauvignon Blanc, Villebois, Loire, France.....	365
--	-----

RED WINE

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

Beer

Beer with a good conscience.....	65
----------------------------------	----

Other

Various drinks

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

Wine by the glass

SPARKLING

Rocca dei Forti, Spumante, Veneto, Italy.....	85
---	----

WHITE WINE

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

ROSÉ

Mediterranee Provence, France.....	85
------------------------------------	----

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
---------------------------------------	----

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

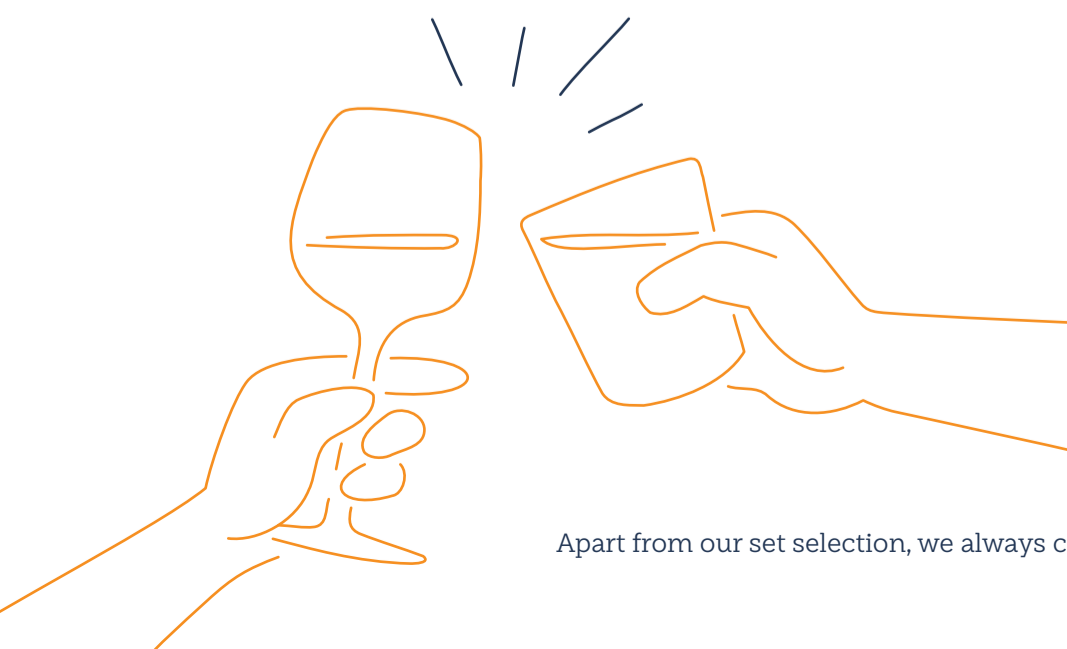
Mediterranee, Provence, France.....	395
-------------------------------------	-----

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