

Shared dinner

The whole experience 495

Without finger snacks 445

Finger snacks

Scallop with pickled cucumber, kohlrabi and horseradish cream

Arrancini with butternut squash and truffle aioli

Tatare "Vitello Tonnato" with crispy capers and crouton



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".



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!

Sharing starters

Crudo of white fish with bergamot, broccoli and unripe peaches

Pizza Pico with courgette, onion, pecorino and pistacie

Conchiglie pasta with creamy mussel juice, cabbage and chili

Family style mains

Porchetta with gnocchi, artichoke, eggplant and fennel

– or –

Fish filet a la Florentine with spinach, mushroom and hollandaise sauce +110

– or –

Glazed beef with fries, salad and Cep-Bearnaise +130

Dessert

Vanilla ice cream with rum-braised pineapple, brioche and warm caramel sauce

Bread

Focaccia with pesto +30



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.

Balanced pairings

Our take on a wine menu

Sparkling tea, Gran, Källsjö

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Bourgogne, Chardonnay, Macon-Solutre-Pouilly, Pascal Rollet

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Chablis, Domaine Passy Le Clou

– or –

Puy-Razac, Grand Cru, Saint Emilion

–

Herbal Pineapple Delight

375

Filtered water, still or sparkling +20

Free refill



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.

The menu is also available as vegetarian
All prices are per person

Plates

The Sharing Restaurant

Cocktails

PLATES BY NIGHT	110
Vodka, litchi, raspberry	
DAIQUIRI	110
Dark rum, cane sugar, lime	
ST. GERMAIN MARTINI	110
Gin, elderflower, lemon, thyme	
ESPRESSO MARTINI	110
Vodka, Kahlua, vanilla, espresso	

Please ask the waiter for other 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!

Mocktail

PEACH MELBA	95
0,0% sparkling wine, raspberry, peach, vanilla	

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

Magleby Organic Klassik	65
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Other

Various drinks

Beer	65
Sodas	40
Lemonade	45
Coffee & Tea	40
Filtered water, still or sparkling (free refill)	20

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

Riesling, Loess, Wegeler, Rheingau, Germany	90
Bourgogne, Chardonnay, Macon-Solutre-Pouilly, Pascal Rolle .	105
Sancerre, Roger Neveu, Loire, France	130

RED WINE

Pinot Noir, J. de 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

Viognier, Clomanet, Languedoc, France	395
Pinot Grigio, San Martino, Piedmont, Italy	450
Riesling, Loess, Wegeler, Rheingau, 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

Grenache, Louise Damiron, Languedoc, France	395
Pinot Noir, J. de Villebois, Loire, France	450
Barbera d'Asti, Antonio & Raimondo, Piedmont, Italy	495
Valpolicella Ripasso, Le Muraie, Veneto, Italy	555
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

