

* SIGNATURE *

prepared to be shared

TACOS „GRACE STYLE“ 1, 6, Gl, Ei, Kr, Fi, Sen, Ses

3 pieces minimum

Salmon **6,50 €** / Lobster **7,50 €** / Beef **5,50 €**

Kagoshima Beef Tatar **11 €** / Avocado **V+ 4,50 €**

SPICY EDAMAME 11 € **V+, 1, 2, 7, Gl, So, Ses**

Chili & Panko

CRISPY RICE & SALMON TATAR 21 € **Gl, Ei, So, Fi, Sen**

Scallions & Wasabi-Ponzu

PERUVIAN CEVICHE 21 € **So, Fi**

Aji Amarillo, Shallots, Sweetcorn, Cucumber & Corn Nuts

Salmon 19 / White Fish 19 / Octopus 21

ASIA BURRATA 21 € **V 1, 8, Nuts, Mi, So**

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond

PORK BELLY 21 € **1, 2, So, Gl**

Spicy Miso, Ginger & Lime

CREAMY ROCK SHRIMPS 23 € **1, 7, Gl, Nuts, Ei, Kr, So**

Chili-Mayonnaise, Green Papaya, Cilantro & Cashew Nuts

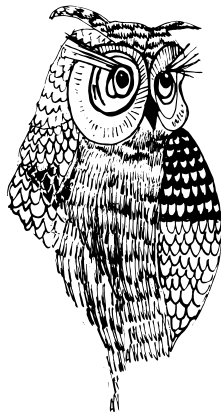
K2 KAGOSHIMA A5 WAGYU BEEF **So, Sen, Ses, Gl**

120g / 170g **95 € / +39 €**

Truffle, Soy & Sesame

+ MISO BLACK COD 42 € **So, Fi, Sen, Ses**

Daikon & Cucumber



* STARTERS *

COOL

SALMON ABURI 24 € **So, Fi**

AVOCADO & PONZU

OYSTERS ON THE ROCKS 43 € / 78 € **We, So**

6 pieces / 12 pieces

choose your style

Oysri Scotland, Lemon & Red Wine Vinegar Shallots

or

Yuzu Vinaigrette & Cornnuts

ROYAL CAVIAR 50g / 125g **210 € / 440 €** **2, Fi, Gl, Ei, Mi**

SCHxDAU, Classic Condiments

CARPACCIO 19 € **Gl, Nuts, So, Sen**

Shimeji, Wasabi & Mizuna

BEEF TATAR 23 € **Gl, Ei, Mi**

Smoked Bellpepper, Capers & Craft Miso

+20g Royal Caviar 50 €

HOT

CRISPY ATLANTIC OCTOPUS 23 € **We, So**

Tabbouleh, Basil & Black Olives

MAINE LOBSTER 1/2 42 € **1, 6, So, Kr, Gl**

Avocado, Crispy Wan Tan & Chili-Mayonnaise

BLACK COD TEMPURA 24 € **1, 6, Gl, So, Fi**

Ponzu & Wasabi Mayo

NEW ZEALAND LANGOSTINO 19/st € **Kr, So**

Jalapeno-Dressing, Salt & Pepper

PAK CHOI & KIMCHI 16 € **So**

Carrots & Peanuts

YUM YUM TOMATO BISQUE 15 € **So**

Prawns, Coconut & Lime Leaf Pesto

* SALAD *

BEET ROOT 16 € ^{Gl, Nuts, So}

Green Tomato, Black Walnut & Belperlump

TRUFFLED GREEN CAESAR SALAD 19 € ^{Gl, Ses, Kr}

Truffle- Yuzu- Dressing & Manchego

choose your Add Ons

+ ½ MAINE LOBSTER **34 €**

+ KING PRAWNS (SEA WATER) **17 €**

+ ½ SPRING CHICKEN **16 €**



* MAIN DISHES *

SINGAPORE SALMON 34 € ^{Gl, Mi}

Kampot Pepper, Cream Cheese & Winged Beans

ICELAND COD 34 € ^{Gl}

Cauliflower, Capers, Tomato, Sancho Pepper

CHEESY BAKED MAINE LOBSTER 85 € ^{Gl, Mi, Kr}

Manchego, Mizuna & Yuzu-Dressing

US PRIME BEEF 500g 109 € ^{So, Ses}

Rib Eye, Togarashi-Mayonnaise & Crispy Garlic

DUCK BREAST 34 € ^{So, Ses}

Pak Choi, Aji Panca & Ginger

LEMONGRASS SPRING CHICKEN 29 / 39 € ^{Gl, So}

Winged Beans, Coconut & Thai Basil

CRISPY TOFU & GREEN CURRY 28 € ^{V, Gl}

Roasted Vegetables, Basil & Coconut

BEEF TENDERLOIN STEAK

IRISH HEREFORD 180g / 250g 49 € / 68 € ^{Gl}

choose your style

TOBAN YAKI ^{So}

Sautéed Mushrooms, Bimi & Chimichurri

CLASSIC CHOICE ^{Ei, Mi}

Potato Fries & Sauce Béarnaise

BEEF & REEF + 34 € ^{Kr}

1/2 Hummer, Potato Fries & Lobster Béarnaise

TRUFFLED CHINESE PASTA 27 € ^{Gl}

Zucchini, Manchego

+ ½ MAINE LOBSTER + **34 €** ^{Kr}

+ KING PRAWNS (SEA WATER) + **17 €** ^{Kr}

+ BURRATA + **11 €**

* SIDE DISHES *

BREAD BASKET, BUTTER & DIP 5 € ^{V, Gl, Mi} / **AVOCADO & CREAMY MISO 8 €** ^{V+, Gl, Ses} / **SMALL AVOCADO SALAD 9 €** ^{V+}

BIMI BROCCOLINI & MACADAMIA 9 € ^{V+} / **CAULIFLOWER & CRISPY PANKO 9 €** ^{Gl}

GREEN ASPARAGUS & CRISPY PANKO 8 € ^{Gl} / **WINGED BEANS & COCONUT 7 €** ^{V+, Gl}

PAK CHOI, SOY & SESAME 7 € ^{So, Ses} / **SWEET POTATO FRIES 8 €** ^{V+} / **POTATO FRIES 7 €** ^{V+} / **JASMIN RICE 5 €** ^{V+}

POTATO GRATIN, MANCHEGO 11 € ^{V, Gl, Mi} / **SPICY BÉARNAISE 5 €** ^V / **TOBANJAKI SAUCE 5 €** ^{V, So}

HERBAL BUTTER 4 € ^{V, Mi} / **TRUFFLE MAYONNAISE 6 €** ^{V, Ei, So} / **KETCHUP / MAYONNAISE 1 €** ^{V, Ei}



* SWEETS & CHEESE *

PECAN CHOCOLATE CAKE 15 € ^{V Gl, Nuts, Ei}

Tonka Bean Vanilla Ice Cream & Passion Fruit

STRAWBERRY & CREME 11 € ^{Mi}

Berry Sorbet, Lime

GRACE CHEESE CAKE 13 € ^{V Gl, Mi}

Strawberry Lychee Salad, Lime & Ghoo Cress

CA PHE VIETNAM 13 € ^{Gl, Ei, Mi}

Coffee Ice Cream, Sour Cherry & Dulce de Leche

GRACE DESSERT BOWL *Minimum of two people* 38 € ^{Gl, Nuts, Mi}

Chocolate, Sorbet, Cake & Fruits

SORBET & MOCHI ICE CREAM 4 € - *each scoop* ^{V Ei, Mi}

Lemon, Raspberry, Pear, Yoghurt, Tonka Bean-Vanilla Ice Cream & White Chocolate

CHEESE PLATE 19 € ^{V Gl, Mi}

Various Raw-Milk Cheeses & Fruit Bread

* EXPLANATIONS *

v vegetarian / v⁺ vegan

* FOOD ADDITIVES *

- | | |
|--|------------------------------|
| 1 with colorant | 9 blackened |
| 2 with preservative | 10 waxed |
| 3 with curing salts | 11 with phosphate |
| 4 with nitrite | 12 with sweetener |
| 5 with curing salts and nitrite | 13 with sugars |
| 6 with antioxidant | 14 with phenylalanine |
| 7 with flavor enhancer | 15 with quinine |
| 8 fumigated | 16 with caffeine |

* ALLERGENS *

- | | |
|-------------------------------------|--------------------------|
| Gl cereals containing gluten | Lu Lupins |
| Nuts Almonds | Fi Fish |
| Ei Eggs | Sel Celery |
| Mi Milk (including lactose) | Sen Mustard |
| Kr Crustaceans | Ses Sesame Seeds |
| Er Peanuts | Sw Sulfur dioxide |
| So Soy | We Molluscs |