

* 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

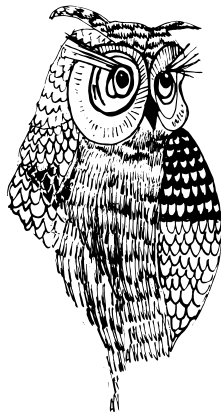
K2 KAGOSHIMA A5 WAGYU BEEF ^{So, Sen, Ses, Gl}

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 ^{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 ^{Gl}

Zucchini, Manchego

+ ½ MAINE LOBSTER + 34 € ^{Kr}

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

+ ½ SPRING CHICKEN + 16 €

* 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 *

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|-------------------------------------|--------------------------|
| 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 |