



T W E N T Y F I V E

STARTERS

Bread with butter
2.50€

Beef Tartare
onions, elderberry capers, pickled
cucumbers, bourbon sauce, egg yolk
confit, sourdough cracker
20€

Beef Carpaccio
parmesan vinaigrette, arugula
18€

“25hr” Potato
parmesan vinaigrette, egg yolk gel,
brisket, fried egg mayonnaise, fresh
truffle
16€

Mac & Cheese “Ice Cream”
macaroni, kavourmas, burnt onion
emulsion, cheddar custard
9€

Creekstone USA Ribeye Skewers
red pepper glaze, homemade flatbread,
goat cheese
20€

Meatballs
lamb and beef, tomato paste, yogurt
sauce, homemade flatbread, goat cheese
10€

Wagyu Sliders
wagyu flap steak, beetroot ketchup,
homemade mayonnaise, pickled
cucumbers, potato bun
5.50€/slider

Short Rib Mini Pie
slowcooked beef short rib, mint yogurt
sauce
9€

Grilled Cabbage Salad
jerusalem artichoke cream, beef sausage,
grilled sourdough
12€

Summer Greens Salad
iceberg, carrots, cucumber, artichoke,
cherry tomatoes, citrus vinaigrette
9€

Smoked Eggplant Salad
roasted garlic, peppers, roasted pine nuts,
raisins, grape molasses, tahini cream
6€

PREMIUM CUTS

Tomahawk
(Argentina) 1.300gr
96€

T-Bone
(Spain) 1.300gr
38€

Beef Liver
(Greece) 350gr
17€

Beef Picahna
(USA) 1.000gr
142€

Ribeye
(USA) 300gr
60€

Tri Tip
(USA) 500gr
39€

Charcoal Grilled Half Chicken
800gr
19€

Pork Tomahawk
(Greece) 800gr
22€

SIGNATURE DISHES

Orzo with Beef Cheeks
slowcooked beef cheeks, orzo,
myzithra
27€

Creamy Gogglios
goat cheese, chives
15€

Filet Mignon
potato purée, red wine sauce
39€

SIDES

Caramelized Carrots
9€

Grilled Asparagus
7€

Potato Purée
8€

French Fries
7€

SAUCES

Chimichurri
4€

Bernaise Sauce with Beurre
Noisette
5€

Red wine sauce
5.5€

Cowboy Butter
5

DESSERTS

Skillet Cookie
chocolate chip cookie, caramel
ganache, hazelnut praline, hazelnut ice
cream
10€

Namelaka Chocolate
blueberry marmalade, hazelnut praline,
chocolate parfait with red fruit
11€

Lemon and Basil Custard
burnt meringue, lemon and basil sorbet
8€

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