

Lobby bar menu

SELECTION OF APPETIZERS	14
Serrano ham Italian salami Grana Padano Gorgonzola olives cheese jam crostini bread crisp	
ASSORTMENT OF SALTED NUTS	6
almonds pecans hazelnuts V, VG, LF, GF	
GOURMET FRIES OR SWEET POTATO CHIPS	7
wild garlic mayonnaise Parmesan VG, LF	
CIABATTA WITH GRILLED CHICKEN BREAST OR SERRANO HAM	7
mozzarella tomato pesto greens (ask for vegetarian option)	
CLUB SANDWICH	14
grilled chicken breast free range egg gourmet fries	
CAESAR SALAD	12
Romaine lettuce crisp ciabatta Parmesan VG, LF	
add: grilled chicken fillet or king prawns	17
FISH AND CHIPS	15
beer-battered cod gourmet fries Parmesan wild garlic mayonnaise LF	
BURGER À LA NOHO	17
beef patty brioche onion jam gourmet fries Cheddar	

For information about allergens, please ask our staff.
V – vegan; VG – vegetarian; GF - no added gluten; LF - lactose free

Appetizers

STEAK TARTARE 16
Parmesan mousse | sourdough | egg gel | shallot

TUNA TATAKI 16
asparagus | tomato salsa | ponzu sauce
LF, GF

STRACCIATELLA DI BUFALA 14
melon | fresh and oven-roasted tomatoes | honey from our
rooftop garden
VG

GAZPACHO 12
king prawns | watermelon | cherry tomatoes
LF
(ask for the vegan option)

Main courses

TAGLIATELLE 12
fresh egg pasta | vegetables | tomato sauce
add: grilled chicken breast or king prawns 17
VG, LF
(ask for the vegan option)

QUAIL 27
carrot cream | pear | crispy egg | citrus demi-glace

MONKFISH 29
potato-pea puree | cauliflower | mini vegetables | beurre blanc
GF

BEEF TENDERLOIN 29
crispy baby potatoes | roasted root vegetables | rosemary sauce
GF

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Desserts

PANNA COTTA lavender peach strawberry VG, GF	9
TIRAMISU rhubarb gel salted caramel chocolate VG	9
RASPBERRY SORBET meringue fresh berries VG, LF	7

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