Eat

Mixed salad RH Style 9

Asparagus chicory salad
Gratinated artichokes. Pecorino cheese 14

Raw tuna from the Mediterranean Sea
Miso-Cauliflower. Brown butter & soy sauce marinade 22

Beef Tatar
Pumpkin. Pumpkinseeds Brioche 22

Game meat Consommé
Beech mushrooms. Speck semolina dumplings 12

Pumpkin-'Nduja Risotto
Smoked scamorza cheese cream 17

Ravioli al plin
Artichokes. Black kale. Truffle 19

Spaghetti
Clams. Turnip greens. Cured fish roe 22

Duo of beef shoulder (braised & croquette)
Celery root & beet root cream 34

Duck breast
Red cabbage. Orange-mustard seed jus. Potato pasta 36

Seabass
Artichokes. Celery-miso cream. Chorizo essence 38

Our RH Affogato 8

Catalan Cream Espuma
Spiced biscuit and red wine pear ice cream 14

Fried Apple strudel
Cinnamon Espuma. Mandarin sorbet 14

Place setting per person
Bread. Maldon fleur de sel. Olive oil 3

+ 4 Euro surcharge for a main course portion size

Allergens: Please contact us regarding ingredients and allergens. We are happy to inform you. In case of histamine intolerance please let us know.