

# J P A C E

## - APÉRO -

<b>CLASSIC NEGRONI</b> Dry Gin, Campari, Vermouth	15
<b>DRY MARTINI</b> Belvedere or Tanqueray No Ten, Noilly Prat	15
<b>OLD CUBAN</b> Bacardi 8Y, Lime, Mint, Champagne	21
<b>BELLINI</b> White Peach, Champagne	19

## - CHAMPAGNE BY GLASS -

<b>VEUVE CLICQUOT BRUT RÉSERVE CUVÉE</b>	0,11	20
<b>VEUVE CLICQUOT ROSÉ</b>	0,11	22

## - WATER -

<b>L'EAU SANS SOUCI CLASSIC</b>	0,25l	4,8
<b>L'EAU SANS SOUCI NATURELLE</b>	0,25l	4,8
<b>L'EAU SANS SOUCI CLASSIC</b>	0,75l	8,5
<b>L'EAU SANS SOUCI NATURELLE</b>	0,75l	8,5

# - GRACE SHARING MENU -

Minimum of two people

## CRISPY RICE & BLUE FIN TUNA TATAR

Scallions & Wasabi Ponzu

Ei, Fi1, Ses, So, GI1

## ASIA BURRATA *v*

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond

1, 8, 14, So, Mi, Nut2

## SPICY EDAMAME *v<sup>+</sup>*

Chili & Panko

1, 2, 7, GI1, So

— \* —

## MAINE LOBSTER ½

Avocado, Crispy Wan Tan & Chili Mayonnaise

1, 2, 6, GI1, So, Kr2, Mi

## TAMARIND FOIE GRAS

Sugar-Snap Peas, Crispy Panko & Thai Basil

GI1, So, Ses

— \* —

## BEEF TENDERLOIN STEAK TOBAN YAKI

Sautéed Mushrooms, Bimi & Chimichurri

So, Ses

## MISO BLACK COD

Daikon & Cucumber

2, 6, So, Ses, Fi5

— \* —

## SWEET SELECTION

Chef's Choice

13, GI1, Mi, Nut, Er

115 PER PERSON

# - SIGNATURE -

prepared to be shared

## TACOS „GRACE STYLE“

3 pieces minimum

Tuna 5 | Lobster 7 | Beef 5 | Kagoshima Beef Tatar 9 | Avocado 4 *v*  
1, 6, G11, So, Ei

## CRISPY RICE & BLUE FIN TUNA TATAR 22

Scallions & Wasabi Ponzu

Ei, F1, Ses, So, G11

## ASIA BURRATA 19 *v*

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond

1, 8, 14, So, Mi, Nut2

## PORK BELLY 19

Spicy Miso, Ginger & Lime

1, 2, So, G11

## NEW ZEALAND LANGOUSTINES

3 pieces minimum

Raw marinated, Yuzu Chili Salsa á 17

Kr, So

## CREAMY ROCK SHRIMPS 23

Chili Mayonnaise, Green Papaya, Cilantro & Cashews

1, 7, G11, Ei, So, Kr1, Nut5

## K2 KAGOSHIMA A5 WAGYU BEEF

120g / +50g 87 / +36

Black Truffle, Soy & Sesame

So, Sen, Ses, G11

# - SALAD -

## TRUFFLED GREEN LEAVES SALAD 17

Spinach, Mizuna & Truffle-Yuzu-Dressing

17, Se, So, Gl, Ses

## CRISP AVOCADO SALAD 23 *v*

Mixed Greens, Sprouts, Wan Tan, Caramelized Sesame & Belper Lump

G11, Ses, So, Mi

Choose your Add Ons

- + ½ MAINE LOBSTER Kr2 +29
- + KING PRAWNS (SEA WATER) Kr1 +15
- + ½ SPRING CHICKEN +14
- + SCALLOPS We2 +22

# - GRACE SPECIALTIES -

## SPICY EDAMAME 10 *v*<sup>+</sup>

Chili & Panko

1, 2, 7, G11, So

## OYSTERS ON THE ROCKS

6 pieces / 12 pieces 36 / 68

„Fines de Claire“, Lemon, Red Wine Vinegar Shallots

We1

## AMUR ROYAL CAVIAR

50g / 125g 189 / 389

SCHxDAU, Classic Condiments

2, Ei, Mi, Fi3

## BEEF TATAR & AVOCADO

100g / 150g 23 / 28

Herb Mustard Vinaigrette, Capers & Soy Macerated Egg Yolk

GL1, Ei, SO, SEN

Choose your Add On

+ 20g AMUR ROYAL CAVIAR +50

2, Fi3

## SALMON CEVICHE 19

Aji Amarillo, Onion, Sweetcorn, Cucumber & Corn Nuts

So, Ses, Fi2

## BLUE FIN TUNA SASHIMI 22

Avocado, Jalapeño Dressing & Green Mango

6, 7, G11, So, Fi1

## GRACE SASHIMI 45

Blue Fin Tuna, Hamachi, Salmon, Scallops & Prawns

So, Fi

## HAMACHI CRUDO 24

Yuzu-Vinaigrette, Green Olives & Spicy Coconut Cream

So, Fi

# - GRACE SPECIALTIES -

## **BLACK COD TEMPURA 23**

Baby Spinach, Scallions & White Ponzu  
Gl1, So, Fi5

## **1/2 MAINE LOBSTER 38**

Avocado, Crispy Wan Tan & Chili Mayonnaise  
1, 2, 6, GL1, SO, KR2, MI

## **TAMARIND FOIE GRAS 28**

Sugar Snap Peas, Crispy Panko & Thai Basil  
GL1, SO, SES

## **RIB EYE TEPANYAKI 32**

**180g**  
Kim Chi, Gochuyang & Peanut  
SO, Er

## **LEMONGRASS SPRING CHICKEN 25 / 35**

Winged Beans, Coconut & Thai Basil  
7, GL1, So

## **SALMON TATAKI 32**

Hot Lemongrass-Ponzu, Snow Peas & Hippo Tops  
So, Gl, Ei

## **BAKED POINTED CABBAGE 22 v**

Black Truffle Vinaigrette & Yuzu Sesame  
So, Gl, Ses

## **SEARED JAPANESE SCALLOPS 26**

Shiso Ponzu, Daikon & Togarashi  
We, So

## **YUM YUM TOMATENBISQUE 15**

Prawn, Coconut & Lime Leaf Pesto  
Kr1, So, Ses

# - GRACE DISHES -

## MISO BLACK COD 38

Daikon & Cucumber

2, 6, So, Sen, Ses, Fi5

## CHEESY BAKED MAINE LOBSTER 72

Manchego, Mizuna & Yuzu-Dressing

Mi, Ei, So, Gl

## SEARED MONKFISH 45

Green Asparagus, Black Beans, Ginger & Black Truffle

So, Gl, Fi

## BEEF TENDERLOIN STEAK IRISH HEREFORD

180g / 250g 39 / 54

Choose your Style

### TOBAN YAKI

Sautéed Mushrooms

Bimi & Chimichurri

2, G11, So, Sel, Fi, Kr1

### CLASSIC CHOICE

Potato Fries

Sauce Béarnaise

Mi, Ei, So

## US PRIME BEEF 123

500g

Rib Eye, Crispy Garlic, Yuzu-Mayonnaise

Ei, So, Ses

## PERUVIAN LAMB FILET 38

Anti Cucho, Green Beans & Mint

G11, So, Ses

## CRISPY TOFU & GREEN CURRY 27 <sup>v+</sup>

Roasted Vegetables, Basil & Coconut

G11, So, Ses

## CHINESE ARRABIATA 22 <sup>v</sup>

Zucchini, Burrata, Honey Tomato & Cilantro

6, G11, Ei, Mi, So

Choose your Add Ons

+ BLACK TRUFFLE +12 <sup>v</sup>

+ 1/2 MAINE LOBSTER <sub>Kr2</sub> +29

+ KING PRAWNS (SEA WATER) <sub>Kr1</sub> +15

+ SCALLOPS <sub>We2</sub> +22

# - SNACKS & SIDES -

**BREAD BASKET, BUTTER & DIP 5 v**

Gl1, Mi

**SPICY EDAMAME, CHILI & GINGER 10 v<sup>+</sup>**

1, 2, 7, Gl1, So, Ses

**CHINESE CUCUMBER, CHINKIANG & CHILI 5 v<sup>+</sup>**

So, Ses

**YOUNG PAK CHOI & ROASTED KIMCHI 6 v<sup>+</sup>**

So, Ses, Gl1

**AVOCADO, MISO & TEMPURAPOPS 6 v<sup>+</sup>**

6, Gl1, Sen, Ses, So

**SAUTÉED SPINACH 6 v**

2, 7, Mi

**AVOCADO LITTLE GEM SALAD, LIME & SESAME 9 v<sup>+</sup>**

So, Ses, Gl1

**BIMI BROCCOLINI & MACADAMIA 7 v<sup>+</sup>**

Nut6

**GREEN BEANS & AJI PANCA 7 v**

Gl1, So, Ses

**WINGED BEANS & COCONUT 7 v<sup>+</sup>**

Gl1, So

**GREEN ASPARAGUS & CRISPY PANKO 9**

Gl1, So, Ses

**SWEET POTATO FRIES 7 v<sup>+</sup>**

**POTATO FRIES 6 v<sup>+</sup>**

**MASHED POTATO, BUTTERMILK & CHEDDAR 7 v**

Mi, Gl1

**JASMIN RICE 5 v<sup>+</sup>**

**SPICY BÉARNAISE 5 v**

Mi, Ei, Gl1

**BONE MARROW BUTTER 4**

Mi

**HERBAL BUTTER 3 v**

Mi

**TRUFFLE MAYONNAISE 6 v**

Ei, So

# - SWEETS & CHEESE -

## **PECAN CHOCOLATE CAKE 15** *v*

Tonka Bean Vanilla Ice Cream & Passion Fruit

Gl1, Mi, Nut7, Ei

## **SUNSHINE PINEAPPLE 12** *v*

White Chocolate Ice Cream, Butter Caramel & Tahiti Vanilla

Mi, Ei

## **WATER MELON & MINT 11** *v*

Berries, Lime & Caramelized Hazelnuts

Nut

## **GRACE CHEESE CAKE 13** *v*

Strawberry Lychee Salad, Lime & Goa Cress

Gl1, Mi

## **CA PHE VIETNAM 13**

Coffee Ice Cream, Sour Cherry & Dulce de Leche

Gl, Mi, Ei

## **SORBET & ICE CREAM à 4** *v*

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

Mi, Ei

## **GRACE DESSERT BOWL 38**

Minimum of two people

Chocolate, Sorbet, Cake & Fruits

Gl1, Ei, Mi, Ses, Nut7

## **CHEESE PLATE 18** *v*

Various Raw-Milk Cheeses & Fruit Bread

6, 8, Mi, Gl1, Sen, Sw



# - WINE BY GLASS -

## - WHITE -

	0,21
<b>RIESLING</b> <i>Gebrüder Ludwig, Moselle, Germany</i>	14
<b>SAUVIGNON BLANC, FIOR DI LAGO</b> <i>Bulgarini, Veneto, Italy</i>	15
<b>LUGANA</b> <i>Bulgarini, Veneto, Italy</i>	16
<b>MIAMI WEISSBURGUNDER</b> <i>Emil Bauer &amp; Söhne, Palatinate, Germany</i>	14
<b>CHARDONNAY</b> <i>Salmon Creek, Sonoma County, USA</i>	16

## - ROSÉ -

	0,21
<b>CHIARETTO, RIVIERA DEL GARDA</b> <i>Bulgarini, Veneto, Italy</i>	15

## - RED -

	0,21
<b>MERLOT</b> <i>Salmon Creek, Sonoma County, USA</i>	16
<b>CHÂTEAU CHEVALIER LESCOURS</b> <i>Vignobles Chevalier, Bordeaux, France</i>	17
<b>LOS INTOCABLES MALBEC</b> <i>Finca Las Moras, San Juan, Argentina</i>	15
<b>MEDIEVO CRIANZA</b> <i>Bodegas del Medievo, Rioja, Spain</i>	14
<b>ROSSO BRUNO</b> <i>Bulgarini, Veneto, Italy</i>	15

Please find an extensive selection of champagnes and wines in our wine menu.

## - COCKTAILS -

<b>GRACE ESPRESSO MARTINI</b> Ketel One Vodka, Vanilla, Espresso	17
<b>WHISKY SOUR</b> Bulleit Bourbon, Lemon, Egg white	16
<b>PISCO SOUR</b> MalPaso, Lemon, Egg white, Bitters	17
<b>LADY IN RED</b> Grey Goose Vodka, Wild Berries, Elderflower	19
<b>PORNSTAR BOWL</b> Belvedere, Vanilla, Passion Fruit, Champagne	25

## - NON ALCOHOLIC -

<b>WILD BERRY PUNCH</b> Wild Berries, Lychee	13
<b>KIWI COOLER</b> Kiwi, Pineapple, Orange	12
<b>POMELO SPRIZZ</b> Martini Vibrante, Elderflower, Pink Grapefruit, Herbs	14

## - BEER -

<b>CARLSBERG / DRAFT</b>	0,3l	7
<b>NOAM</b>	0,33l	9,5
<b>TIGER BEER</b>	0,33l	8
<b>LÜBZER ALKOHOLFREI</b>	0,33l	7,5

## - VODKA -

	4cl
<b>BELVEDERE</b>	14
<b>GREY GOOSE</b>	14
<b>GREY GOOSE VX</b>	24
<b>KAUFMAN SOFT / HARD</b>	18
<b>BELUGA VODKA</b>	14
<b>STOLICHNAYA ELIT</b>	16

## - GIN -

	4cl
<b>TANQUERAY NO. TEN</b>	14
<b>TANQUERAY SEVILLA</b>	14
<b>HENDRICK'S</b>	14
<b>MONKEY 47</b>	15
<b>GIN MARE</b>	14
<b>BERDRY GIN</b>	13
<b>BOMBAY MURCIAN LEMON</b>	14
<b>NEEDLE GIN</b>	13

## - RUM -

	4cl
<b>RON EMINENTE 7Y</b>	15
<b>BACARDI 8Y</b>	12
<b>BOTUCAL 12Y</b>	15
<b>HAVANNA CLUB 7Y</b>	12
<b>ZACAPA 23Y</b>	18
<b>ZACAPA XO</b>	30

## - TEQUILA -

	4cl
<b>DON JULIO ANEJO REPOSADO</b>	24
<b>DON JULIO REPOSADO</b>	21
<b>DON JULIO BLANCO</b>	16
<b>DON JULIO 1942</b>	48
<b>PATRON SILVER BLANCO</b>	15
<b>PATRON ANEJO</b>	22
<b>VOLCAN CHRISTALINO</b>	21

## - WHISKEY -

	4cl
<b>BULLEIT</b>	11
<b>TALISKER 10Y</b>	15
<b>ARDBEG UIGEADAIL</b>	28
<b>JOHNNY WALKER BLACK</b>	12
<b>ANGEL'S ENVY BOURBON</b>	17
<b>WHISTLE PIG RYE 10Y</b>	33
<b>NIKKA FROM THE BARREL</b>	24
<b>YAMAZAKI 12Y</b>	42

## - SHOTS -

	4cl
<b>BORGMANN KRÄUTER</b>	11
<b>WILD BERRY VODKA</b>	9
<b>PATRON XO CAFE</b>	12
<b>SAMBUCA</b>	8

## - ZIEGLER FRUIT BRANDY -

	4cl
<b>MIRABELLE</b>	18
<b>NO.1 WILD CHERRY</b>	32
<b>FOREST RASPBERRY</b>	16
<b>APRICOT</b>	28
<b>WILLIAMS</b>	18

## - PORT / SHERRY / COGNAC -

	4cl
<b>TAYLOR PORT 20Y</b>	18
<b>MADEIRA BARBEITO 10Y MALVASIA</b>	15
<b>BRANDY CARLOS I</b>	11
<b>BRANDY LUIS FELIPE</b>	24
<b>COGNAC HENNESSY VS</b>	13
<b>COGNAC HENNESSY XO</b>	46
<b>COGNAC HENNESSY PARADIS IMPÉRIAL</b>	600

## - SOFTS -

<b>CLASSICS</b> <b>COCA COLA, COCA COLA ZERO</b>	<b>0,21</b>	<b>5,5</b>
<b>FRITZ LEMONADES</b> <b>ORANGE, LEMON, SPRITZ APPLE, MELON</b> <b>MISCHMASCH, CHERRY-ELDERFLOWER-APPLE</b>	<b>0,21</b>	<b>5,5</b>
<b>THOMAS HENRY</b> <b>DRY TONIC, TONIC WATER, WILD BERRY</b> <b>SPICY GINGER BEER, BITTER LEMON</b> <b>PINK GRAPEFRUIT</b>	<b>0,21</b>	<b>5,5</b>
<b>FEVER TREE TONIC</b>	<b>0,21</b>	<b>7</b>
<b>RED BULL</b> <b>CLASSIC, SUGARFREE</b>	<b>0,331</b>	<b>8</b>

## - JUICE -

<b>FRESH JUICES</b> <b>ORANGE, APPLE, GRAPEFRUIT, KIWI</b>	<b>0,21</b>	<b>9</b>
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## - COFFEE -

CAFÉ CRÈME	5
AMERICANO	5
CAPPUCCINO	5,5
ESPRESSO	3,5
ESPRESSO MACCHIATO	5,5
DOUBLE ESPRESSO	5,5
LATTE MACCHIATO	5,5
CAFÉ AU LAIT	5,5

## - TEA -

BLACK	8
DARJEELING HIGHLANDS, CEYLON KENILWORTH, ASSAM MOKALBARI, EARL GREY	
WHITE	8
JAPAN SENCHA, CHINA WHITE MONKEY	
FRUITY	8
ROOIBOS-MANGO-MANDARIN-ARONIABERRY, WILD FRUITS	
HERBAL	8
CHAMOMILE, PEPPERMINT, FRESH GINGER & MINT	

## - EXPLANATIONS -

v vegetarian

v<sup>+</sup> vegan

## - FOOD ADDITIVES -

- 1 with colorant
- 2 with preservative
- 3 with curing salts
- 4 with nitrite
- 5 with curing salts and nitrite
- 6 with antioxidant
- 7 with flavor enhancer
- 8 fumigated

- 9 blackened
- 10 waxed
- 11 with phosphate
- 12 with sweetener
- 13 with sugars
- 14 with phenylalanine
- 15 with quinine
- 16 with caffeine

## - ALLERGENS -

- Gl cereals containing gluten
- Gl1 Wheat
- Gl2 Rye
- Gl3 Barley
- Gl4 Oats
- Gl5 Spelt
- Gl6 Kamut

- Ei Eggs
- Mi Milk (including lactose)

- Er Peanuts
- So Soy
- Lu Lupins

- Sel Celery
- Sen Mustard
- Ses Sesame Seeds
- Sw Sulfur dioxide

- Nut Nuts
- Nut1 Pine
- Nut2 Almonds
- Nut3 Pumpkin Seed
- Nut4 Walnuts
- Nut5 Cashew
- Nut6 Macadamia
- Nut7 Pecan

- Kr Crustaceans
- Kr1 Shrimps
- Kr2 Lobster

- Fi Fish
- Fi1 Tuna
- Fi2 Salmon
- Fi3 Caviar
- Fi4 Monkfish
- Fi5 Black Cod

- We Molluscs
- We1 Oysters
- We2 Scallop