

# - GRACE SHARING MENU -

Sharing  
Minimum of two people

## CRISPY RICE & BIG EYE TUNA TATAR

Scallions & Wasabi Ponzu

Ei, Fi1, Ses, So, Gl1

## ASIA BURRATA *v*

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond

So, Mi, Nut2

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

Chili & Panko

1, 2, 7, Gl1, So

— \* —

## MAINE LOBSTER ½

Avocado, Crispy Wan Tan & Chili Mayonnaise

1, 2, 6, Gl1, So, Kr2, Mi

## TAMARIND FOIE GRAS

Sugar-Snap Peas, Crispy Panko & Thai Basil

Gl1, So, Ses

— \* —

## BEEF TENDERLOIN STEAK TOBAN YAKI

Sautéed Mushrooms, Bimi & Chimichurri

So, Ses

## MISO BLACK COD

Daikon & Cucumber

So, Ses, Fi5

— \* —

## SWEET SELECTION

Chef's Choice

13, Gl1, Mi, Nut

125 PER PERSON

## - APÉRO -

<b>CLASSIC NEGRONI</b> Dry Gin, Campari, Vermouth		17
<b>DRY MARTINI</b> Belvedere or Bombay Premiere Cru, Noilly Prat		18
<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>MINERAL WATER STILL</b>	0,25l	5
<b>MINERAL WATER SPARKLING</b>	0,25l	5
<b>MINERAL WATER STILL</b>	0,75l	8,7
<b>MINERAL WATER SPARKLING</b>	0,75l	8,7

## - SIGNATURE -

prepared to be shared

### TACOS „GRACE STYLE“

3 pieces minimum

Tuna 6,5 | Lobster 7,5 | Beef 5,5 | Kagoshima Beef Tatar 10 | Avocado 4,5 *v*<sup>+</sup>  
1, 6, G11, So, Ei

### SPICY EDAMAME 11 *v*<sup>+</sup>

Chili & Panko

1, 2, 7, G11, So

### CRISPY RICE & BIG EYE TUNA TATAR 23

Scallions & Wasabi Ponzu

Ei, F11, Ses, So, G11

### ASIA BURRATA 21 *v*

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond

1, 8, 14, So, Mi, Nut2

### PORK BELLY 21

Spicy Miso, Ginger & Lime

1, 2, So, G11

### CREAMY ROCK SHRIMPS 23

Chili Mayonnaise, Green Papaya, Cilantro & Cashews

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

### K2 KAGOSHIMA A5 WAGYU BEEF

120g / +50g 95 / +39

Black Truffle, Soy & Sesame

So, Sen, Ses, G11

## - SALADS -

### TRUFFLED GREEN LEAVES SALAD 19

Spinach, Mizuna & Truffle-Yuzu-Dressing

So, G1, Ses

### CRISP AVOCADO SALAD 24 *v*

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

G11, Ses, So, Mi

#### Choose your Add Ons

+ ½ MAINE LOBSTER Kr2 +34

+ KING PRAWNS (SEA WATER) Kr1 +17

+ ½ SPRING CHICKEN +16

# - COOL STARTERS -

## PERUVIAN CEVICHE

Aji Amarillo, Shalotts, Sweetcorn, Cucumber & Corn Nuts  
So, Ses, Fi

Big Eye Tuna 23 | Salmon 18 | Octopus 21

## JALAPEÑO SASHIMI

Avocado & Jalapeño Dressing  
6, 7, GI1, So, Fi

Big Eye Tuna 24 | Salmon 19

## GRACE SASHIMI 48

Big Eye Tuna, Salmon, Octopus, Scallops & Prawns  
So, Fi

## NEW ZEALAND LANGOUSTINES

3 pieces minimum

Raw marinated, Yuzu Chili Salsa á 19  
Kr, So

## OYSTERS ON THE ROCKS

6 / 12 43 / 78

Oysri Irland, Zitrone & Red Wine Vinegar Shallots  
We1

## ROYAL CAVIAR

50g / 125g 210 / 440

SCHxDAU, Classic Condiments  
2, Ei, Mi, Fi3

## PATE FOIE GRAS 31

Teriyaki, Pretzel Brioche & Pecan Nut  
GI1, Sen, So, Nut7

## BEEF TATAR & AVOCADO

100g / 150g 26 / 34

Herb Mustard Vinaigrette, Capers & Soy Macerated Egg Yolk  
GL1, Ei, So, Sen

+ 20g ROYAL CAVIAR +50  
2, Fi3

## - HOT STARTERS -

### CRISPY ATLANTIC OCTOPUS 23

Tabbouleh, Basil & Black Olives

We, So

### ½ MAINE LOBSTER 42

Avocado, Crispy Wan Tan & Chili Mayonnaise

1, 6, G11, So, Kr2

### BLACK COD TEMPURA 24

Baby Spinach & Spicy Dip

### YUM YUM TOMATOBISQUE 15

Prawn, Coconut & Lime Leaf Pesto

Kr1, So, Ses

### TAMARIND FOIE GRAS 35

Sugar Snap Peas, Crispy Panko & Thai Basil

G11, So, Ses

## - PASTA -

### CHINESE ARRABIATA 24 *v*

Zucchini, Burrata, Honey Tomato & Cilantro

G11, Ei, Mi, So

#### Choose your Add Ons

+ BLACK TRUFFLE +15 *v*

+ ½ MAINE LOBSTER Kr2 +34

+ KING PRAWNS (SEA WATER) Kr1 +17

# - MAIN DISHES -

## SINGAPORE SALMON 34

Kampot Pepper, Cream Cheese & Winged Beans

## MISO BLACK COD 42

Daikon & Cucumber

2, 6, So, Sen, Ses, Fi5

## DOVER SOLE 52 / 98

Green Asparagus, Capers, Tomato, Sancho Pepper & Sauce Béarnaise

So, Mi, Fi

## CHEESY BAKED MAINE LOBSTER 85

Manchego, Mizuna & Yuzu Dressing

Mi, Ei, So, Gl

## BEEF TENDERLOIN STEAK IRISH HEREFORD

180g / 250g 49 / 68

Choose your Style

### TOBAN YAKI

Sautéed Mushrooms  
Bimi & Chimichurri

2, So

### CLASSIC CHOICE

Potato Fries  
Sauce Béarnaise

Mi, Ei

### BEEF & REEF +34

½ Lobster, Potato Fries  
& Lobster Béarnaise

Mi, Ei, So, Kr2

## US PRIME BEEF 135

500g

Rib Eye, Crispy Garlic, Yuzu Mayonnaise

Ei, So, Ses

## RIB EYE TEPANYAKI 35

180g

Kim-Chi, Gochujang & Peanut

So, Er

## PERUVIAN LAMB FILET 39

Anticucho, Green Beans & Mint

Gl1, So, Ses

## LEMONGRASS SPRING CHICKEN 28 / 39

Winged Beans, Coconut & Thai Basil

7, Gl1, So

## CRISPY TOFU & GREEN CURRY 28 <sup>v+</sup>

Roasted Vegetables, Basil & Coconut

Gl1, So, Ses

## - SNACKS & SIDES -

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

**AVOCADO & CREAMY MISO 8 v<sup>+</sup>**  
6, GI, Sen, Ses, So

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

**YOUNG PAK CHOI & ROASTED KIMCHI 6 v<sup>+</sup>**  
So, Ses, GI

**BIMI-BROCCOLINI & MACADAMIA 7 v<sup>+</sup>**  
Nut6

**SAUTÉED SPINACH 6 v**  
2, 7, Mi

**GREEN BEANS & AJI PANCA 7 v**  
GI, So, Ses

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

**GREEN ASPARAGUS & CRISPY PANKO 10**  
GI, So, Ses

**SWEET POTATO FRIES 8 v<sup>+</sup>**

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

**MASHED POTATO, BUTTERMILK & CHEDDAR 8 v**  
Mi, GI

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

**SPICY BÉARNAISE 5 v**  
Mi, Ei, GI

**TOBANJAKI SAUCE 5 v**  
So

**HERBAL BUTTER 4 v**  
Mi

**TRUFFLE MAYONNAISE 6 v**  
Ei, So

## - SWEETS -

### **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 & Ghoe Cress

Gl1, Mi

### **CA PHE VIETNAM 13**

Coffee Ice Cream, Sour Cherry & Dulce de Leche

Gl, Mi, Ei

### **WALNUT PARFAIT 13**

Kumquat & Red Currant

Mi, Nut

### **GRACE DESSERT BOWL 38**

Minimum of two people

Chocolate, Sorbet, Cake & Fruits

Gl1, Ei, Mi, Ses, Nut7

### **SORBET & ICE CREAM à 4 v**

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

Mi, Ei

## - CHEESE -

### **CHEESE PLATE 19 v**

Various Raw-Milk Cheeses & Fruit Bread

6, 8, Mi, Gl1, Sen, Sw



# - WINE BY GLASS -

## - WHITE -

	0,2l
<b>RIESLING</b> Gebrüder Ludwig, Moselle, Germany	14
<b>LUGANA</b> Bulgarini, Veneto, Italy	16
<b>SAUVIGNON BLANC</b> Weingut CRASS, Rheingau, Germany	15
<b>CHARDONNAY</b> Louis Latour, Rhône, France	16
<b>LA RIOJA ALTA</b> Pazo de Seoane Rosal, Rias Baixas, Spain	14

## - ROSÉ -

	0,2l
<b>THE PALE</b> Château d'Esclans, Provence, France	15

## - RED -

	0,2l
<b>MERLOT</b> Salmon Creek, Sonoma County, USA	16
<b>CABERNET SAUVIGNON</b> Bourbon Barrel Aged, Robert Mondavi, California, USA	17
<b>CHÂTEAU CHEVALIER LESCOURS</b> Vignobles Chevalier, Bordeaux, France	17
<b>ROSSO BRUNO</b> Bulgarini, Veneto, Italy	15
<b>MEDIEVO GRAND RESERVA</b> Bodegas del Medievo, Rioja, Spain	16

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

## - COCKTAILS -

<b>GRACE ESPRESSO MARTINI</b> Belvedere Vodka, Vanilla, Espresso	17
<b>WHISKY SOUR</b> Bulleit Bourbon, Lemon, Egg white	18
<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
<b>VOLCAN MARGARITA</b> Spicy or Classic	19

## - NON ALCOHOLIC -

<b>WILD BERRY PUNCH</b> Wild Berries, Lychee	13
<b>POMELO SPRIZZ</b> Martini Vibrante, Elderflower, Pink Grapefruit, Herbs	14

## - BEER -

<b>NOAM LAGER</b>	0,33l	8,5
<b>ASAHI SUPER DRY</b>	0,33l	9,5
<b>HEINEKEN PILS</b>	0,33l	7,5
<b>HEINEKEN 0,0%</b>	0,33l	7,5

## - VODKA -

	4cl
<b>BELVEDERE</b>	14
<b>GREY GOOSE</b>	14
<b>STOLICHNAYA ELIT</b>	18
<b>NEWODKA</b>	16

## - GIN -

	4cl
<b>MALFI DI ITALIA</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

## - 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>FLOR DE CANA CENTENARIO 18Y</b>	19
<b>ZACAPA XO</b>	30

## - TEQUILA -

	4cl
<b>VOLCAN BLANCO</b>	14
<b>VOLCAN CRISTALINO</b>	19
<b>VOLCAN XTRA ANEJO (XA)</b>	42
<b>PATRON SILVER BLANCO</b>	15
<b>PATRON ANEJO</b>	22

## - WHISKEY -

	4cl
<b>JACK DANIEL'S SINGLE BARREL</b>	14
<b>TALISKER 10Y</b>	15
<b>ARDBEG UIGEADAIL</b>	28
<b>JOHNNY WALKER DOUBLE BLACK</b>	16
<b>ANGEL'S ENVY BOURBON</b>	17
<b>WHISTLE PIG RYE 10Y</b>	21
<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>0,2l</b>	<b>5,5</b>
<b>FRITZ LEMONADES</b> <b>ORANGE, LEMON, SPRITZ APPLE, RHUBARB</b> <b>MISCHMASCH, CHERRY-ELDERFLOWER-APPLE</b>	<b>0,2l</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>0,2l</b>	<b>5,5</b>
<b>FEVER TREE TONIC</b>	<b>0,2l</b>	<b>7</b>
<b>RED BULL</b> <b>CLASSIC, SUGARFREE</b>	<b>0,33l</b>	<b>8</b>

## - JUICE -

<b>FRESH JUICES</b> <b>ORANGE, APPLE, GRAPEFRUIT, KIWI</b>	<b>0,2l</b>	<b>9,5</b>
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## - COFFEE -

CAFÉ CRÈME	5
AMERICANO	5
CAPPUCCINO	6
ESPRESSO	3,5
ESPRESSO MACCHIATO	5,5
ESPRESSO DOPPIO	5,5
LATTE MACCHIATO	6
CAFÉ AU LAIT	6

## - 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