

sharing STARTERS

ANCHOVIES	tomato focaccia	13
PADRÓN PEPPERS	lemon pecorino	15
MUSHROOM TEMPURA	aioli herbs mayo	each 11
CROQUETA DE JAMÓN	spiced tomato mayo	each 9

oysters counter

GILLARDEAU

ponzu | jalapeno
half dozen 63
dozen 119

BEEF TARTARE	crème fraîche caviar chives brioche	51
HUMMUS	chipotle roasted chickpeas pickled veggies pizza crust	29
KING FISH CRUDO	pineapple aguachile	49
BALFEGO TUNA TARTARE	provence flavours vierge sauce	56
BURRATA	jamón ibérico figs balsamic vinegar	31
GALLEGA OCTOPUS	grace style potato foam bell pepper crusco	32

GRACE SALAD

for 2 or more
lettuce | avocado | beetroot | olives | labneh dressing | served with neapolitan naan
per person 31

highlights from MOTHER EARTH

SQUASH TARTARE	moroccan spices pomegranate	27
ROASTED CARROT	granola herbs almond sauce	29
CAULIFLOWER	pomegranate hazelnut	31

a slice of heavenly
PIZZA

MARGHERITA	tomatoes fior di latte basil	28
DIAVOLA	tomatoes fior di latte chili n'duja	36
VEGETARIANA	broccoli fior di latte friarielli basil	32 with ticinese luganighetta 39
GRACE	burrata confit cherry tomatoes raw red prawns basil	46
MARGNA	local engadine cheese grison air dried beef porcini powder	42 with black truffle 98

rice &
PASTA

CAULIFLOWER RISOTTO	red prawns porcini mushroom	51
DUCK RAVIOLI	pumpkin truffle	39
LOBSTER LINGUINE	tomatoes lemon	69

better together

for 2 or more | dinner only

VEAL CUTLET MILANESE STYLE

with tomatoes & red onion basil salad

classic 120

truffle & raclette cheese crust 150

CATCH OF THE DAY 158 | kg

upon market availability

main
COURSES

WILD CAUGHT SEA BASS	roasted tomato	58
MARINATED COD	jerusalem artichoke cima di rapa citrus beurre blanc	61
CORN-FED CHICKEN BREAST	mushroom truffle	53
PATA NEGRA NECK "BELLOTA"	artichokes salsa verde n'duja	51
ROE	puffed barley veggies beurre rouge	58

not just a
SIDE

COUSCOUS	pumpkin pomegranate granola	15
BABY GEM	tzatziki	15
WILD RICE	sesame mountain herbs	15
ROASTED POTATOES	chives onions	15