

SNACKS

BRUSCHETTA

- With Brie cheese, pears, nuts 6 Eur
- With cheese cream, artichokes and mozzarella 6 Eur
- With mushroom salsa 6 Eur
- With grilled beef and caramelized onions 7 Eur

grás OLIVES

Marinated with herbs of Provence and sun-dried tomatoes 7 Eur

BREADSTICKS

A duo of dark and light bread, served with hard cheese and cheese sauce 8 Eur

grás SQUID RINGS

SHRIMP AND FISH CROQUETTES
Lemon-anchovy aioli 12 Eur

PATE SET (FOR 4 PERSONS)

Mushroom, poultry, sunflower and sun-dried tomatoes, served with toast and homemade crackers 18 Eur

BEEF TARTARE

Bone Marrow 17 Eur

SPICY TUNA CRISPY RICE

FRIED BEETS, GOAT CHEESE, NUTS AND CRANBERRIES 13 Eur

CLASSICAL CEASER

- With grilled chicken 14 Eur
- With grilled shrimps 15 Eur

SPICY GRILLED BEEF

CREAMY PUMPKIN AND ORANGE
Flavored with cinnamon 8 Eur

TOM KHA

With seafood 16 Eur

LAMB, CABBAGE AND BUTTER BEAN SOUP 14 Eur

MARGARITA

BEETROOT

With goat cheese 12 Eur

CHORIZO

With spinach 13 Eur

PROSCIUTTO

With arugula 13 Eur

MUSHROOM

WHITE

With pears, blue cheese and roasted prosciutto ham 14 Eur

BAKED PORTOBELLO MUSHROOM

With pearl barley and goat cheese 17 Eur

PASTA TRIO

With shrimp and chorizo sausage, seasoned with smoked paprika 16 Eur

SPICY BEEF BURGER

Served with fried potatoes 17 Eur

CHICKEN FILLET

Served with fried sweet potatoes, zucchini and green beans 17 Eur

MUSSEL BOWL

- Coconut milk sauce
 - White wine-cream sauce
- Served with fries or ciabatta bread (optional) 18 Eur

SEA BASS FILLET

Served with mashed potatoes, caramelized carrots and shiitake mushrooms 25 Eur

SALMON FILLET

Served with pearl couscous-fennel hot salad and olive, caper and herb salsa 23 Eur

GRILLED OCTOPUS

Served with risotto, garnished with kale 28 Eur

DUCK CONFIT

Served with carrot-coconut cream and fried portobello mushrooms 25 Eur

LAMB CHOPS

With baby potatoes, fried onions and dried boletus-red wine sauce 35 Eur

BEEF STEAK

With baby potatoes and bernaïse sauce 33 Eur

BEEF ENTRECÔTE

With baby potatoes and five pepper-brandý sauce 37 Eur

ADDITIONAL SIDES:

- Fresh vegetables 5 Eur
- Grilled vegetables 6 Eur

grás CANNOLI

CRÈME BRÛLÉE

PAVLOVA

„FONDANT“

ICE CREAM „GELATO MIX“

12 Eur

8 Eur

9 Eur

8 Eur

8 Eur

MAIN COURSE

DESSERTS

B

BEVERAGES

TABLE WATER 0,5 / 1L

2 / 3 Eur

TICHÉ 0,33
Sparkling/still

3 Eur

S. PELLEGRINO 0,25 / 0,75L
Sparkling

4 / 6 Eur

ACQUA PANNA 0,25 / 0,75L
Still

4 / 6 Eur

**COCA-COLA/ SPRITE
FANTA/ TONIC** 0,25L

3 Eur

KOMBUCHA 0,33 / 0,75L

6 / 14 Eur

- ACALA sparkling rose wine style
- ACALA sparkling white wine style

gràs HOMEMADE

5 Eur

LEMONADE 0,4L

Ask the waiter about the flavors

FRESHLY SQUEEZED

5 Eur

JUICE 0,2L

- Orange
- Grapefruit

JUICE 0,2L

3 Eur

- Orange
- Multivitamin
- Apple
- Tomato

KVASS 0,43L

4 Eur

Engelman Imperial

COFFEE

- Espresso
- Black coffee
- Latte
- Latte (with plant-based milk)
- Cappuccino
- Cappuccino (with plant-based milk)
- Baileys latte

3 Eur

3 Eur

4 Eur

4,5 Eur

4 Eur

4,5 Eur

7 Eur

TEA

- Black
- Green
- Fruit
- Herbal

3 Eur

gràs HOMEMADE TEA

5 Eur

Ask the waiter about the flavors

ESTRELLA On tap (0,33 / 0,5l)
Lager, Netherlands

5 / 6 Eur

LEFFE BRUNE On tap (0,33 / 0,5l)
Dark beer, Belgium

6 / 7 Eur

HOEGAARDEN On tap (0,33 / 0,5l)
Wheat beer, Belgium

6 / 7 Eur

CORONA 0,33l
Lager, Mexican

6 Eur

NON-ALCOHOLIC (0,33 l)
Light/ white/ dark

5 Eur

**HENRY WESTONS
MEDIUM SWEET**
Great Britain

9 Eur

**HENRY WESTONS
VINTAGE ROSE**
Great Britain

9 Eur

C

COCKTAILS



gràs PINK DREAM

Cointreau liqueur, rhubarb/ raspberry
tonic, lemon juice

13 Eur



BUMBU RUM MULE

Rum, ginger ale, passionfruit puree,
lime juice

13 Eur



ESPRESSO MARTINI

Vodka, Kahlúa liqueur, Espresso

13 Eur



**PASSION FRUIT
MARGARITA**

Tequila, Triple sec liqueur, passion fruit
puree, lemon juice

13 Eur



CUBA LIBRE

Rum, coca-cola, lime juice

11 eur



WHISKEY SOUR

Bourbon, lemon juice, Angostura Bitters,
egg white

10 eur



TOKYO MARY

Tomato juice, vodka, sriracha sauce,
lime juice

14 Eur



NEGRONI

Gin, Campari, vermouth

13 Eur



gràs MANHATTAN

Zacapa rum, sweet vermouth, dry
vermouth

17 Eur



LONG ISLAND ICED TEA

White rum, gin, tequila, Triple Sec liqueur,
vodka, lime juice, Coca-Cola

16 Eur



GIN & TONIC:

- Bombay gin
- Jaisalmer indian crafted gin
- Tanqueray Blackcurrant Royale gin
- Pink gin & tonic

11 Eur

13 Eur

13 Eur

13 Eur

SPRITZ:

- Limoncello
- Fiero
- Campari
- Aperol

12 Eur



HOT SPRITZ

11 Eur



HOT WINE

Alcoholic/ Alcohol-free

7 Eur



HOT RUM

7 Eur

ALCOHOL-FREE:



GIN & TONIC

- Classic
- Pink

10 Eur



APEROL SPRITZ

10 Eur

B

BEER

C

CIDER

Bottled (0,5 l)