

Our Exceptional Meats

We offer you a rigorous selection of premium-quality foreign meats, from the finest breeds. Each cut is dry-aged on site to reveal its tenderness and aromatic richness. Cooking over charcoal fire enhances their natural flavors and provides an authentic, generous experience with every bite.

Angus Hereford Ribeye (300g) England / Ireland..... €35.00

Exceptional beef from the famous Angus Hereford breed. Aged on site for several weeks for unmatched tenderness and intensified aromas. A juicy, flavorful cut, carefully selected for true meat lovers.

Uruguay Angus Premium Ribeye (300g) €39.00

A noble cut from Uruguay, renowned for animal welfare and vast pastures. This premium Angus ribeye is distinguished by its exceptional tenderness, delicate marbling, and intense flavors.

Limousin Ribeye (300g) France..... €38.00

From the heart of the French terroir, this ribeye comes from Limousin cattle, renowned for the finesse of their meat. Melt-in-the-mouth texture, authentic, subtle flavor. A true French classic.

Argentinian Ribeye (300g) €39.00

An exceptional cut of beef, tender and flavorful, from the Argentine plains renowned for traditional cattle breeding. Grilled to perfection, it reveals a juicy, intensely flavored meat enhanced by its natural marbling.

New York Steak (400g) Ireland..... €40.00

A generous and tender cut from the sirloin, known for its melting texture and rich flavor. A must-have for lovers of bold, savory meat.

Holstein Ribeye, Non Aged (300g) Netherlands..... €34.00

Fresh beef from the Holstein breed, known for consistent quality and natural tenderness. Non-aged, it offers a mild, light flavor, best enjoyed with quick cooking to preserve freshness. Perfect for those who love straightforward, authentic meat.

Irish Tenderloin, Non Aged (200g) €36.00

Delicate, tender beef from Ireland, renowned for natural open-air farming. Non-aged, this filet offers a pure, fresh flavor with a silky texture that melts in the mouth. Ideal for precise cooking and refined tasting.

Choice of sides: French fries and green salad, or grilled vegetable ratatouille.

Allergens: For any information regarding allergens, please ask our staff. We will gladly inform you.

Our Sharing Cuts

Discover our exceptional, dry-aged cuts — generous and flavorful, ideal for a convivial dining experience.

Our meats are weighed to the exact gram. We cut the meat, inform you of the precise weight, present it to you, and then proceed with grilling. Cuts usually range between 800g and 2000g.

Swiss Simmental Côte à l'os (per 100g) €11.00

From prestigious Swiss Simmental herds, this bone-in rib is tender and beautifully marbled. Raised in preserved natural environments, these cattle offer meat rich in flavor and exceptional quality. A generous cut promising an authentic, refined experience.

Côte à l'os El Macho (per 100g) Italy..... €12.00

Premium beef from carefully selected cattle with rich, even marbling. Dry-aged to achieve exceptional tenderness and intense, developed flavors. Deep, powerful taste with an elegant, authentic Italian character. A noble, generous cut full of personality.

Irish Black Angus T-Bone (per 100g) €12.00

An exceptional cut combining tender fillet and flavorful striploin. Beautifully marbled, juicy and rich in taste, wood-fire grilled for an intense and authentic flavor.

Salers Angus Tomahawk (per 100g) France / Scotland..... €12.00

A unique blend of two exceptional breeds, generous and flavorful, selected for its remarkable marbling and tenderness. Grilled to perfection, it reveals the aromatic richness of Salers Angus, offering an authentic tasting experience, full of character and finesse.

Rubia Gallega Tomahawk (per 100..g) Spain..... €13.00

An exceptional cut from the famous Rubia Gallega breed, native to Galicia in northwest Spain. This impressive tomahawk stands out both in size and intensity of flavor. Melt-in-your-mouth texture and a powerful nutty taste.

Meat of the week

Chef's Selection, ask our team for details.

Choice of sides: French fries and green salad, or grilled vegetable ratatouille.

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Our Dishes

Caressed by the flames of charcoal fire, enhanced by a secret Armenian spice marinade, awakening your senses to ancestral and authentic flavors.

Served with French fries and a fresh salad or grilled vegetable ratatouille.

- **Iberian Pork Ribs** (350–400g) €38.00
- **Chicken Breast** (300–350g) €24.00
- **Lamb Chops** (350–400g) €32.00
- **Spare Ribs** (600g) €32.00
- **Falafel** (5 pcs) €18.00

Our Extras

- French fries €5.00
- Grilled vegetable ratatouille..... €8.50
- Grilled vegetables: mushrooms, zucchini, eggplant, tomatoes, peppers & potatoes .. €10.00
- Fresh salad €4.00
- Sauces: ketchup, mayonnaise, BBQ €1.00

Our Homemade Sauces (€4.00 each)

- Mushroom sauce flambéed with 3-year-old Ararat cognac
- Green pepper sauce flambéed with 3-year-old Ararat cognac
- Béarnaise sauce

Kids' Menu €16.00

- Beef Burger
- Chicken Breast
Both dishes served with fries and a basic sauce of choice.

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Starters

Bone Marrow	€19.00
Mesclun, Taggiasca olive condiments, sun-dried tomatoes & capers.	
Irish Beef Carpaccio	€18.00
Arugula, parmesan, Modena balsamic & hazelnuts.	
Tuna Carpaccio	€22.00
Sun-dried tomatoes, basil, mint, olive oil & soy sauce.	
Vitello Tonnato	€20.00
Veal, anchovy & tuna sauce, arugula, cherry tomatoes, capers & parmesan.	

Salads

Burrata	€18.00
Mesclun, cherry tomatoes, parmesan, dressing & burrata.	
Greek Salad	€19.00
Tomatoes, cucumbers, peppers, white onions, feta, green olives, olive oil & oregano.	
Tuna Sashimi Salad	€20.00
Tuna, green & red lollo lettuce, avocado, ginger, soy sauce & sesame seeds	

Our Fish

Grilled over charcoal to enhance their natural flavors.

- **Salmon** (200g) — served with sautéed vegetables €30.00
- **Tuna** (200g) — served with sautéed vegetables €34.00
- **King Prawns** — served with our special sauce made from cooking juices, tomato, garlic & fresh herbs €29.00
- **Royal Sea Bream** (oven-baked)— served with grilled potatoes..... €32.00
- **Sea bass** (oven-baked)— served with grilled potatoes€34.00

Our Burgers

High-quality beef, generous toppings, and savory sauces, all served in a soft bun.

Burgers come with French fries and a sauce of choice.

- **Belgian Beef Burger** €22.00
Belgian beef, sauce of choice, lettuce, red onion & tomato.
- **Irish Black Angus Burger** €26.00
Black Angus beef, pepper-mayo sauce, caramelized onions, pickled red onions, aged cheddar, arugula, onion crumble & tomato.

Our Desserts

- Crème brûlée €10.00
- Warm chocolate fondant with vanilla ice cream.....€10.00
- Panna cotta with red berry coulis.....€9.00
- Thin apple tart with vanilla ice cream.....€12.00
- Trio of Calvados Sorbets €14.00
- Affogato €7.50
- Dame Blanche / Dame Noire (served with homemade hot chocolate) €11.00

Hot Beverages

- Espresso €3.00
- Coffee €3.00
- Double Espresso €5.00
- Decaf €3.00
- Cappuccino €4.00
- Café Latte €4.50
- Tea & Infusions €3.50
- Irish coffee / Italian coffee / Armenian coffee.....€13.50

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Aperitifs

- House Aperitif (Amaretto & Cava) €10.00
- Glass of Cava €7.50
- Kir White Wine €8.50
- Kir Royal (with Cava) €10.00
- White/Red Port €7.00
- White Pineau des Charentes €7.00
- Martini (white/red) €7.00
- Campari Orang..... €9.50
- Pisang Orange €10.00
- Batida de Coco €7.00
- Ricard Pastis (25cl) €8.00
- Picon White Wine €9.00

Laurent-Perrier Brut (bottle) €90.00

Cava Brut (bottle) €35.00

Soft Drinks

- Coca-Cola / Coca Zero / Ice Tea / Peach Ice Tea..... €3.50
- Schweppes Tonic / Agrum / Gini / Oasis Tropical..... €4.50
- Schweppes Selection (Hibiscus / Ginger Beer / Sicilian Lemon) €5.00
- Minute Maid (Apple / Orange / Tomato) €4.00
- Chaudfontaine still or sparkling water (0.5L) €5.00

COCKTAIL

MOCKTAIL

- **Apérol Spritz / Limoncello Spritz**..... 13,00€ • **Virgin Spritz**.....10,00€
- **Moscow Mule**.....13,00€ • **Virgin Mule**.....10,00€
- **Pink Army**.....13,00€ • **Virgin Army**.....10,00€
- **Gordon Tonic**.....13,00€
- **Bombay Tonic**.....15,00€

Our Beers

Stella Artois 5.2%	€4.00
Carlsberg 0.0%	€4.00
Leffe Blonde 6.6%	€5.00
Leffe Brune 6.5%	€5.00
Chimay Blue 9.0%	€6.50
Rochefort 8 (9.2%)	€6.00
Duvel 8.5%	€5.50
Hoegaarden Blanche 4.9%	€4.50
Chouffe 8.0%	€5.50
Lindemans Kriek 3.5%	€5.00
Triple Karmeliet 8.4%	€5.00
Orval 6.2%	€6.00

Our Spirits

- J&B €8.00
- Johnnie Walker Red Label €8.00
- Johnnie Walker Black Label €10.00
- Johnnie Walker Green Label €14.00
- Jack Daniel's €9.00
- Chivas €10.00
- Glenfiddich €12.00
- Captain Morgan €8.00

Our Shots

- Jägermeister €8.00
- Absolut Vodka €8.00
- Grey Goose Vodka €12.00
- Grappa €8.00

Our Digestifs

- Mandarine Napoléon / Grand Marnier €10.00
- Calvados / Amaretto / Limoncello / Baileys / Cointreau €8.00

Our Ararat Brandy

- Ararat Brandy 3 years – 40% €9.00
- Ararat Brandy 5 years – 40% €11.00
- Ararat “Ani” 7 years – 40% €13.00
- Ararat “Akhtamar” 10 years – 40% €15.00
- Ararat “Vaspurakan” 15 years – 40% €18.00
- Ararat “Nairi” 20 years – 40% €21.00
- Ararat “Charles Aznavour” Signature Blend 25 years – 40% €25.00
- Ararat “Dvin” Collection Reserve – 50% €22.00

Flavored Ararat Brandy:

- Apricot – 35% €9.00
- Cherry – 30% €9.00
- Coffee – 30% €9.00

Armenian Ararat Brandy

A legend born at the foot of the biblical Mount Ararat.

Since 1887, Ararat brandy has symbolized Armenian expertise in distillation. Crafted from high-quality local grapes grown in the Ararat Valley and aged in Caucasian oak barrels, it reveals rich, deep, and elegant aromas. More than just a spirit, it is a piece of history — a tribute to Armenian tradition and soul.