

THE BULL & THE FIRM
MENU 1/2023

FOOD

Snacks

Cheese plate 12€
Anchovies 6€
Bread & butter 4€
Olives 5€

Small plates

Carrot, endive & pistachio 12€
Beetroot, spelt, spruce & bonito 12€
Cured fish, buttermilk, gooseberry & horseradish 15€
Potato mash, roe, yolk & brown butter 14€
Beef "tataki", black garlic, bone marrow & onion 15€

Truffle risotto 19€
Sunchoke "ravioli", cashew nut, elderflower & brown butter 19€
Catch of the day, blue mussel & celeriac 22€

Cherry, milk chocolate & chamomile 10€

FOUR COURSE MENU WITH A GLASS OF CHAMPAGNE 63€

Bread & butter
Carrot, endive & pistachio
Beef "tataki", black garlic, bone marrow & onion
Catch of the day, blue mussel & celeriac
Cherry, milk chocolate & chamomile

+ add truffle risotto for 15€

Vegetarian/ vegan menu with a glass of champagne 59€

HOUSE COCKTAILS 15€

Cucumber, ginger, pastis & Hendricks
Carrot, pineapple, orange & absolut
Banana, almond & merlet cherry
Pomegranate, honey, whiskey & co2
Pear, grapefruit, elderflower, absolut & co2
House white negroni "persimmon"
House dirty martini "dashi"
House old fashioned "beeswax"

+ We have a wide selection of classic cocktails.

WINES BY THE GLASS 12cl

Bubbles

Petnat **12,5€**

Perrier jouet, blanc de blancs (champagne, France) 15,5€

White

Arndorfer, riesling "handcrafted" (kamptal, Austria) **12,5€**

Matassa "olla blanc" (roussillon, france) **13,5€**

Patrick piuze, chardonnay "chablis terroir de fye" (bourgogne, france) **15€**

Red

Pio cesare, barbera d'alba 2017 (alba, Italy) **12€**

Olivier cohen, merlot, carignan, ugni blanc, "deferlante"
(languedoc, france) **13€**

Louis chenu, pinot noir " les laviers" (bourgogne, france) **16€**

Orange & rose

Cantina giardino, coda di volpe, greco 2018 (orange)(campania, italy) **12€**

De fermo, montepulciano "le cince" (rose)(abruzzo, italy) **14,5€**

l'Octavin, "muscat" (orange) (jura, france) **15€**

Something great

16€/glass

+ We have a wide selection of wines by bottle.