

## — STARTERS —

### THE RAW

#### BEEF CARPACCIO

TRUFFLE DRESSING – PARMESAN – ARUGULA 1590

#### CURED SALMON

HONEY & MUSTARD – WALDORF – CAVIAR 1490

#### RAW CELERY SALAD

PRAWNS & TRUFFLE –  
LEMON BUTTER SAUCE 1090

### SALADS

#### MIMOSA

EGG – CORN & CARROT – FRENCH 890

#### BEETROOT SALAD

BLACK GRAPE & WALNUTS – APPLE (V) 990

#### BLUE CHEESE

PEAR SALAD & SPICED WALNUTS –  
RYE CROUTONS 990

### SMALL PLATES

SOUP OF THE DAY / CONSOMMÉ 690

#### WELSH RAREBIT

PICKLED VEGETABLES – SALAD & HAZELNUTS 990

#### BLACK TRUFFLE SANDWICH

HAZELNUT – CELERY SALAD 1350

## — MAIN COURSE —

### FISH

FISH OF THE DAY 2750

### RISOTTO & PASTA

#### RISOTTO

CANDIED LEMON – SCALLOPS –  
TOASTED PINE NUTS 2350

#### SQUARE NINE PASTA

OCTOPUS – CLAMS –  
SHRIMPS & SEASONAL VEGETABLES 2350

### VEGAN

#### STUFFED SAVOY CABBAGE

WILD MUSHROOMS & ROOT VEGETABLES –  
CRUSH POTATO & ONION JUS 1690

#### PEARL BARLEY

PUMPKIN PURE – MARINATED MUSHROOMS –  
PUMPKIN SEEDS 1190

#### BEETROOT WELLINGTON

ONION SAUCE –  
SAVOY CABBAGE & BLACK TRUMPET 1950

### MEAT

MEAT OF THE WEEK 2950

#### CHICKEN MILANESE

ANGEL HAIR PASTA – HAM & MUSHROOMS 1750

#### TOURNEDOS ROSSINI

CELERY PURÉE & VICHY CARROT – FOIE GRAS –  
ESPAGNOL 3950

### CLASSIC

#### SQUARE NINE AGED BEEF BURGER

HAND CUT POTATO – SWISS CHEESE & LETTUCE 2100

#### WHOLE ROASTED CHICKEN

LEMON & THYME – POMMES MOUSSELINE –  
SPINACH & ROOT VEGETABLES 5250

#### BEEF WELLINGTON

RED WINE SAUCE –  
BLACK TRUFFLE POMMES MOUSSELINE –  
ROOT VEGETABLES 5450