



NYC RESTAURANT WEEK SUMMER 2026

DINNER MENU

MONDAY - SATURDAY | PRIX FIXE \$60

GREEN ASPARAGUS & RED BEETS, HORSERADISH CREAM, PARSLEY JUS
SPICY SUMMER CORN SOUP, CHERRY TOMATOES, CILANTRO
HEIRLOOM TOMATOES & PEACHES, BASIL, CALAMANSI VINAIGRETTE
SMOKED TROUT CREPES, APPLES, CELERY, TROUT ROE, DILL



ARCTIC CHAR, SWEET CORN, PEAS, SCALLIONS, LEMON NAGE
GRILLED BAVETTE STEAK, BOK CHOY, POTATO PURÉE, RED WINE JUS
WIENER SCHNITZEL, PORK, POTATO - CUCUMBER SALAD, LINGONBERRIES
BRAISED ARTICHOKE, CARROTS, LEEKS, TOMATOES, BASIL BROTH



CRISPY WARM APPLE STRUDEL, RAISINS, WALNUTS, SCHLAG
CHILLED SUMMER MELON, SORBETS, MINT COOKIE
ELDERFLOWER PANNA COTTA, STRAWBERRIES, PISTACHIOS
SALZBURGER NOCKERL "SOUFFLE", BLUEBERRIES

SIDES - 10

FINGERLING POTATO PURÉE
ROASTED SUMMER VEGETABLES