

WHITE WINES

CANTINE TOLLO 325,-
Altopiano Bianco, Italy

TEZZA 400,-
Pinot Grigio Corte Majoli, Italy

PAUL BLANCK 500,-
Riesling, France

RED WINES

CANTINE TOLLO 325,-
Altopiano Rosso, Italy

CORTE MAJOLI 400,-
Valpolicella, Italy

CHATEAU ROUBINE 500,-
Dom. Chante Bise, Rhône Villages, France

ROSÉ WINES

LA POSADA 300,-
Garnacha, Spain

CHATEAU ROUBINE 550,-
Premium, France

SPARKLING

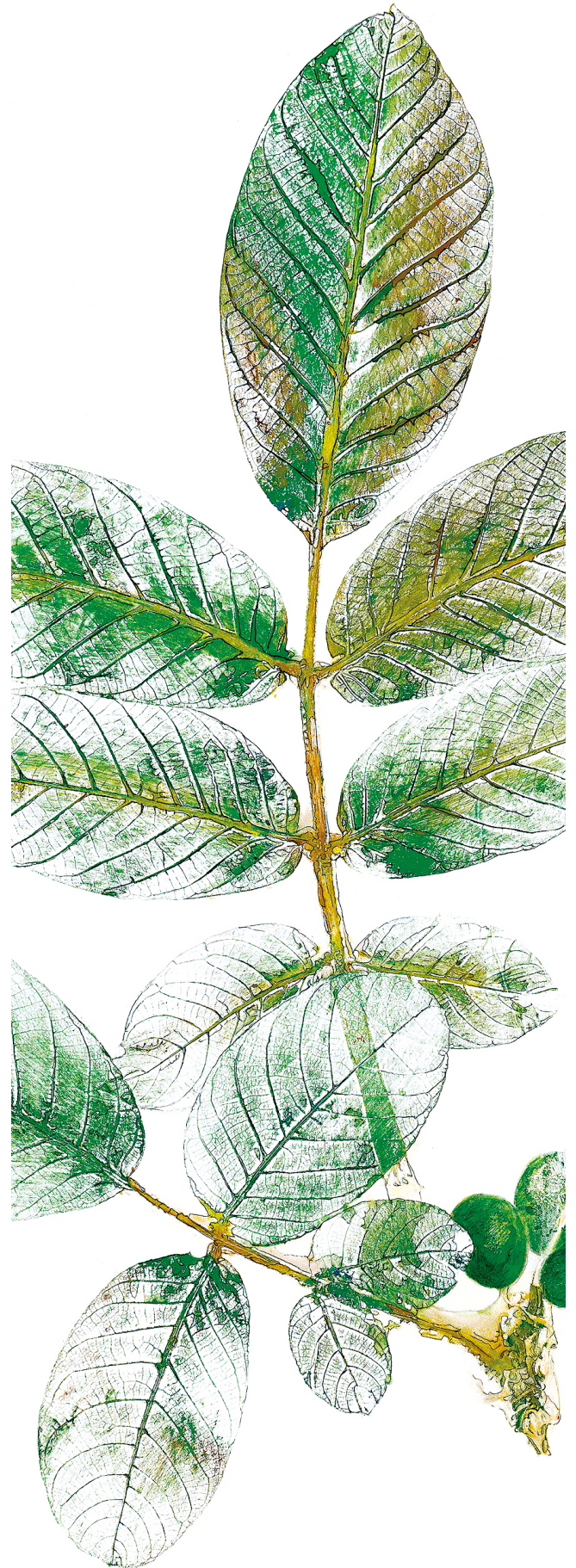
BODEGA PINORD 385,-
Cava Natura Brut, Spain

HARDY BRUT 1CRU 675,-
Champagne, France

DESSERT WINES

DACAPO 375,-
Moscato d'Asti, Italy

CHATEAU ROMBEAU 450,-
Muscat Rivesaltes, France



**MENU
AND WINES**



MENU

CROQUE MONSIEUR 145,-
with salad

QUICHE LORRAINE 135,-
with salad

CAESAR SALAD 165,-
with chicken, parmesan, crouton

GSH BURGER 170,-

JERUSALEM ARTICHOKE SOUP 145,-
with leeks, dried Serrano ham,
green oil (vegetarian without ham)

ADDITIONS TO THE SOUP 50,-
baked cod

CARPACCIO 155,-
with truffle oil, parmesan,
arugula, pine nuts

COD 235,-
with endive salad, green sauce Mousseline,
salad with Brussels sprouts

VEAL TENDERLOIN 180G 295,-
with glazed carrots, cabbage, sauce Gastrique

CHEESE FROM DENMARK 115,-
with compote, crisp bread

TARTE TATIN 115,-
with caramel, vanilla ice cream, nut croquant

SIDES

FRENCH FRIES 40,-

CRUSHED POTATOES 40,-
with butter and herbs