



MENU





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STARTERS

Tacos Reserva ^{4-5-14*}

Tacos with salmon and octopus, The Circle salad mix and yuzu mayonaise

8 €

Baccalà CBT ^{1-5*}

Low-temperature cooked cod with The Circle salad and black olive powder

10 €

Catch of the day Ceviche ^{5*}

Knife-cut raw fish marinated with jalapeño, coriander, lime, vinegar, and pepper

12 €

Green Scallop ^{2-3-5*}

Seared scallop with rocket pesto and Andria burrata

18 €

“Cartoccio occhi di canna” ^{1-4-9-14*}

Semolina-dusted fried cuttlefish with citrus zest and yuzu

6 €

Seasonal Vegetable Tempura (vegan) ^{7*}

Vegetables in rice and soy flour tempura

5 €

Green Reserva Starter (for 2 persons) ^{1-4-5-9-12-14*}

- Fish croquettes with yuzu mayo
- Black ink cod with tomato water
- Catch of the day carpaccio, dressed with olive oil and salt
- Tacos with salmon tartare or roasted octopus
- Julienned cuttlefish with crispy wafer

30 €



RAW SEAFOOD

Raw Seafood Selection (for 2) ^{5*} Scampi, red shrimp from Mazara del Vallo, Sicilian prawns, and daily catch carpaccio ^{5-8*}	45 €
Tuna Tartare dressed with oil & salt ^{5-8*}	10 €
Salmon Tartare dressed with oil & salt ^{5*}	8 €
Sea Bass Tartare dressed with oil & salt ^{5*}	9 €
Mixed tartare dressed with oil & salt ^{5*}	16 €

FIRST COURSES

Scampi Risotto ^{8-12*} Risotto with Mazara del Vallo scampi bisque, seaweed powder, raw scampi tartare, and parsley oil	18 €
Sea Ravioli ^{5-8-9-12-14*} Fresh amberjack ravioli with crustacean bisque, Mazara red prawn tartare, and lemon thyme	20 €
Mancini Spaghettoni with Shellfish ^{8-9-12*} Mancini pasta with Sicilian prawn, red shrimp, Mazara scampi, datterino tomato, and parsley oil	16 €
Asparagus & Clam Gnocchi ^{4-9-14*} Gnocchi with asparagus cream, Scardovari clams, and seared asparagus tips (Vegan alternative available: asparagus and truffle)	14 €



MAIN COURSES

Mediterranean Octopus ^{4-9*} Grilled octopus with heirloom tomato water, julienned cucumber, and toasted bread brunoise	14 €
La Giardiniera (Vegan Option) ^{7*} Brunoise of zucchini, eggplant, and bell peppers on a bed of blanched carrots, sliced cucumber, soy sauce, and lightly seared asparagus tips	8 €
Yellowfin Tuna “Lingotto” ^{4-5*} Yellowfin tuna on black ink base with grilled pak choi	16 €
Fried Calamari & Shrimp ^{1-4-8-9*} Fried Sicilian pink shrimp and calamari in semolina and 00 flour	16 €
Shellfish Stew (min 2 persone) ^{8*} Red shrimp, Mazara scampi, and Sicilian prawns in a flavorful broth	28 €

SIDES

Sautéed Chicory	5 €
Grilled Pak Choi	5 €
Oven-Baked Avezzano Potatoes	5 €
Seared Asparagus with Homemade Mayo ^{1-14*}	6 €
Chips	5 €
“The Circle” Salad with Green Apple & Cantabrian Anchovies	6 €



PIZZAS

Fried Specialties

Supplì al Telefono ^{1-3-9-14*} 3 €

Supplì with Scampi Bisque^{1-3-8-9-12-14*} 4 €

Cod with Cuttlefish Ink and Yuzu Mayo ^{1-4-5-9-14*} 4 €

Deconstructed Zucchini Flower with Cantabrian Anchovies ^{1-3-5-9*} 3 €

Ascolana-Style Olives (5 pieces). ^{1-9-12-14*} 6 €

Mozzarella in Carrozza with Cornflake Crust, Cantabrian Anchovies and Tomato Water^{1-3-5-9-14*} 5 €

3 Tasting Slices

- Red Prawn, Burrata, and Lemon Zest ^{3-8-9*}
 - Blueberry-Marinated Salmon, Arugula, and Yuzu Mayo ^{2-5-9-14*}
 - Chicory and Squid Julienne ^{4-9*}
- 12 €

CLASSIC PIZZAS

Margherita ^{3-9*}
San Marzano tomato, Agerola mozzarella, EVO oil, fresh basil 9 €

Napoli ^{3-5-9*}
San Marzano tomato, Cantabrian anchovies, Agerola mozzarella, “The Circile” Cuban oregano 10 €

Bufala & Parmesan ^{3-9-14*}
San Marzano tomato, fresh buffalo mozzarella, parmesan flakes, basil oil 11 €

Zucchini Flowers & Anchovies ^{3-5-9*}
Crispy zucchini flowers, Cantabrian anchovies, Agerola mozzarella 11 €



Capricciosa Green Reserva ^{3-9-14*}

Black olive powder, Bismarck egg, wood-fired Tuscan ham, artichoke petals

12€

Diavola ^{3-9*}

San Marzano tomato, spicy salami, ‘Nduja, Agerola mozzarella

11€

Green Delight ^{3-7-9*}

Zucchini, eggplant, bell peppers, soy, Agerola mozzarella, parsley oil, The Circle salad, asparagus tips

11€

SPECIAL PIZZAS

Scampi Amatriciana ^{3-8-9-12*}

San Marzano tomato, scampi bisque, crispy guanciale, raw scampi

18€

Norwegian ^{2-3-5-9-14*}

Rocket pesto, blueberry-marinated salmon, yuzu mayo

15€

Sea Truffle ^{3-5-9*}

Sea bass carpaccio, truffle flakes, The Circle salad

18€

Bufala & Pork ^{3-9-11*}

Avezzano potatoes, pulled pork (CBT), buffalo cream

15€



STUFFED FOCACCIA

Buffalo, Rocket, Iberian Ham, Tomato Water	^{3-9*}	14 €
Buffalo, Rocket, Iberian Ham, Tomato Water	^{3-9*}	12 €
Plain Focaccia (oil & salt)		4 €

DESSERTS

Tiramisù Green Reserva	^{3-9-14*}	8 €
Solero (tropical fruit dessert)	^{1-3-9*}	8 €
Panna cotta	^{3-9*}	8 €
Green Reserva Dessert	^{2-3-9-14*}	8 €
Seasonal Fruit		8 €

Note: Fresh truffle can be added to any dish, depending on seasonal availability, for an additional €5



WINE LIST

SPARKLING WINES

Prosecco Valdobbiadene Superiore Docg brut Bisol	23€
Prosecco Valdobbiadene Superiore Docg Extra Dry Bisol	25€
Prosecco D.O.C.G. brut Toblar	25€
Gaudensius blanc de noir Firriato	40€
Gaudensius blanc de blancs Firriato	40€
Gaudensius Pas dosè Firriato	45€
Gaudensius Rosè Firriato	45€
Ribolla gialla Extra Brut “Metodo Classico” Puiatti	30€
Franciacorta D.O.C.G. cuvée n. 7 brut Lo Sparviere	42€
Franciacorta D.O.C.G. Extra Brut Lo Sparviere	40€
Franciacorta D.O.C.G. Rosè Monique Lo Sparviere	46€
Franciacorta D.O.C.G. Dosaggio Zero Riserva 2015 Lo Sparviere	58€
Franciacorta Brut Grande Cuvée “Alma” Bellavista	50€
Franciacorta Extra Brut “Cuvée Prestige” Ca' del Bosco	75€
Maximum Blanc de Blancs Ferrari	40€
Maximum rosè Ferrari	44€
Perlè Millesimato Ferrari	55€
Champagne premier cru A.O.C Extra Brut Autreau	60€



Champagne premier cru A.O.C. Brut Rosè Autreau	65€
Champagne A.O.C. Brut Réserve Leclerc Briant	82€
Champagne Brut Blanc de Blancs Abelé 1757	110€
Champagne Brut Rosè Abelé 1757	100€
Champagne Brut Ruinart	130€
Champagne Brut Dom Perignon	280€

WHITE WINES

Alto Adige

Sauvignon D.O.C. Steinhaus	26€
Gewürztraminer Steinhaus	30€
Chardonnay “Cardellino“ Elena Walch	35€
Gewürztraminer Elena Walch	27€
Sauvignon Elena Walch	24€
EWA cuveè Elena Walch	28€
Pinot bianco Kristallberg Elena Walch	35€
Pinot grigio Elena Walch	27€
Riesling Castel Ringberg Elena Walch	36€
Sauvignon Sanct Valentin San Michele Appiano	50€



Friuli Venezia Giulia

Friulano Colli Orientali D.O.C. Vignaioli specogna	26€
Ribolla gialla Colli Orientali D.O.C. Vignaioli specogna	30€
Malvasia Colli Orientali D.O.C. Vignaioli specogna	27€
Ribolla gialla Puiatti	24€
Sauvignon blanc Puiatti	23€
Friulano Puiatti	20€
Pinot grigio Puiatti	24€

Veneto

Serole soave classico D.O.C. Bertani	22€
Lugana “Le Quaiare” Bertani	25€

Lombardia

Lugana Ca dei frati 25€

Piedmont

Langhe Arneis “Il Nespolo” Prinsi	26 €
Langhe DOC Chardonnay “Serbato” Batasiolo	33 €
Roero Arneis DOCG “Soulmarino” Batasiolo	27 €
Langhe DOC “Sunsì” Batasiolo	25 €
Gavi DOCG “Granè” Batasiolo	25 €



WINE

Tuscany

L'iracondo Bolgheri vermentino D.O.C. Podere sette	25€
Plinio vermentino maremma toscana D.O.C. Bruni	23€

Marche

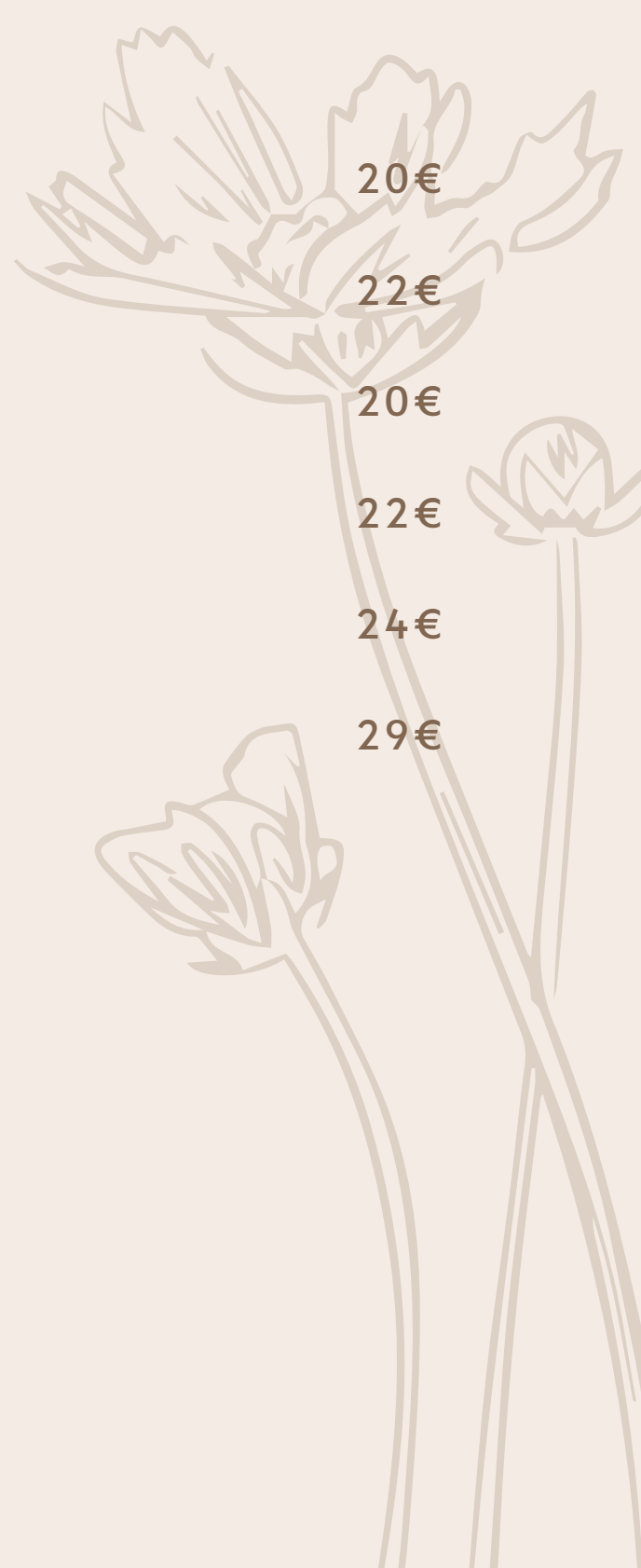
Anforetta Verdicchio dei castelli di Jesi D.O.C. Montecappone	25€
San sisto “Verdicchio dei castelli di Jesi Riserva” Tenute san sito	30€

Umbria

Conte della vipera Antinori	48€
Cervaro della sala Antinori	110€
Chardonnay Pietragrande Tenute Lunelli	22€

Abruzzo

Pecorino Riseis Agriverde	20€
Passerina Riseis Agriverde	22€
Trebbiano d’Abruzzo superiore D.O.C. Orlandi Contucci Ponno	20€
Sauvignon Ghiaiolo Orlandi Contucci Ponno	22€
Pecorino Abruzzo superiore D.O.C.G. Orlandi Contucci Ponno	24€
Chardonnay Labyrintho Orlandi Contucci Ponno	29€



Campania

Falanghina del Sannio “Svelato” Terre stregate	24 €
Greco del Sannio “Aurora” Terre stregate	24 €
Fiano del Sannio “Genius loci” Terre stregate	25 €

Apulia

Battigia chardonnay Paololeo	23 €
Calaluna Fiano Paololeo	24 €

Sicily

Quater vitis Firriato	25 €
Sabbie dell’Etna Firriato	26 €
Chiaramonte inzolia Firriato	22 €
Chiaramonte chardonnay Firriato	24 €
Jasmin “Zibibbo vinificato in secco” Firriato	28 €

Sardinia

“Rìas” Vermentino di Gallura DOCG Gregu	23 €
“Selenu” Vermentino di Gallura DOCG Superiore Gregu	30 €
Montidimola Surrau	45 €



France

Petit chablis A.O.C. Domaine des hates	35€
Chablis A.O.C. Domaine des hates	40€
Sancerre “Le Chene Marchand” A.O.C. François Crochet	60€
Rully premier cru A.O.C. LES CLOUX Domaine belleville	80€
Bourgogne A.O.C. RENAISSANCE Dormy	40€
Sancerre Rouge A.O.C. François Crochet	55€

RED WINES

Piedmont

Dolcetto d’alba D.O.C. Fortemasso	24€
Langhe nebbiolo D.O.C Fortemasso	30€

Veneto

Ripasso Valpantena Bertani	27€
Sabbie dell’Etna Firriato	26€

Tuscany

Brunello di Montalcino Val di suga	48€
Chianti classico Castello di Radda	28€
Rosso di Montalcino Val di suga	29€
L’invidio Podere sette	30€



WINE

Umbria

Ziggurat Tenute Lunelli 27€

Abruzzo

Montepulciano d’Abruzzo Riseis Agriverde 25€

Campania

Aglianico “Idilio” Terre Stregate 20€

Apulia

Susumaniello Paololeo 22€

Primitivo “Passo del cardinale” Paololeo 23€

Sicily

Quater vitis rosso Firriato 32€

Sabbie dell’Etna Firriato 26€

ROSÉ WINES

Soffio Bruni 23€

Susumaniello alture valle d’Itria Paololeo 25€

Grecia Paololeo 22€

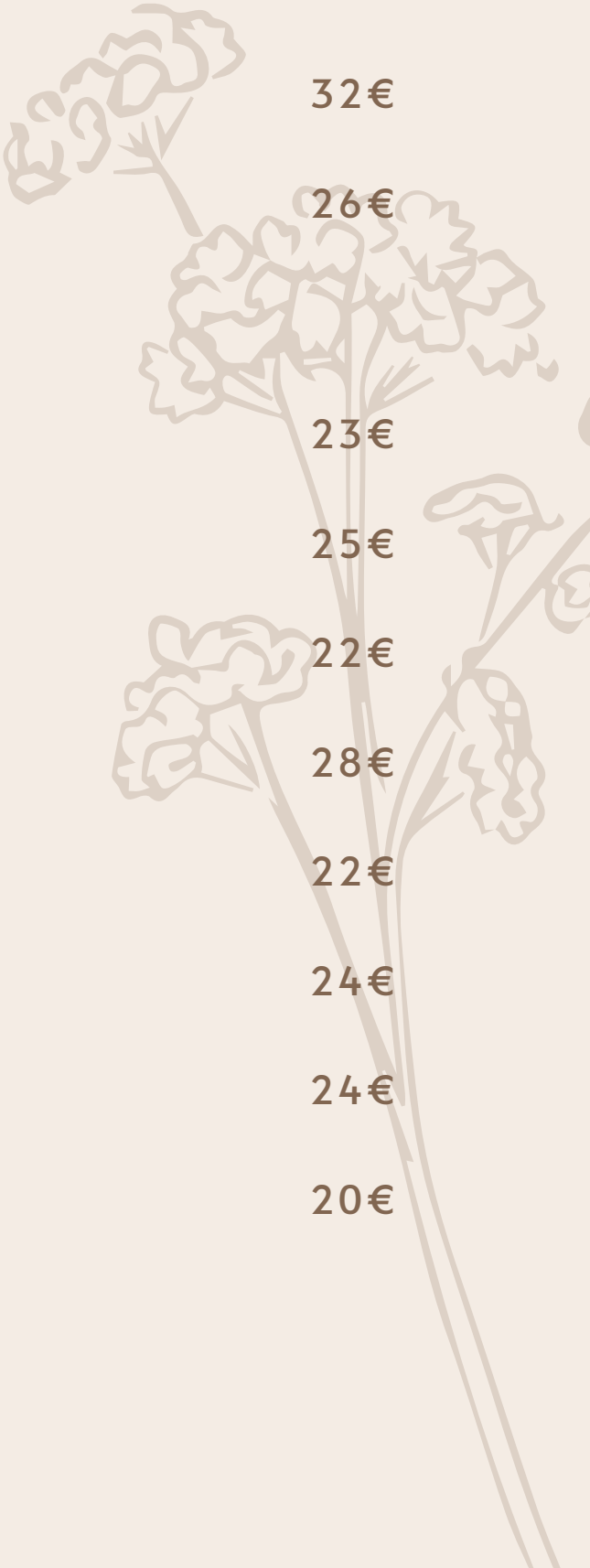
Pinot nero rosé Alto Adige D.O.C. Steinhaus 28€

Sabbie dell’Etna Rosato Firriato 22€

Gjola Rosato Surrau 24€

“Sirè” Cannonau Rosato Gregu 24€

Cerasuolo d’ Abruzzo “Solarea” Agriverde Rosato Gregu 20€



WINES BY THE GLASS

SPARKLING WINE

Prosecco D.O.C.G brut Toblar	6 €
Ribolla gialla extra brut Puiatti	8 €
Maximum Blanc de Blancs Ferrari	10 €

WHITE WINES

Gewürztraminer Elena Walch	8 €
Ribolla Colli Orientali Vignaioli Specogna	8 €
Pinot grigio Puiatti	7 €
Chardonnay Pietragrande Tenuta Lunelli	6 €
Pecorino Riseis Agriverde Tenuta Lunelli	6 €
Passerina Riseis Agriverde	6 €
Jasmin “Zibibbo vinificato in secco” Firriato	8 €

ROSÉ WINES

Cerasuolo d’Abruzzo Agriverde	7 €
Grecià Paololeo	7 €
Susumaniello rosato Paololeo	7 €

RED WINES

Montepulciano d’Abruzzo Riseis Agriverde	8 €
Susumaniello Paololeo	7 €



DRINK LIST

Paloma Tequila, grapefruit juice, lime juice, soda	10 €
Pesca Lemon Maraschino, grenadine, peach purée, lime juice	10 €
Negroni Gin, Campari, sweet vermouth	10 €
Negroni Sbagliato Campari, sweet vermouth, Prosecco	10 €
Mojito White rum, lime juice, brown sugar, mint	10 €
Mojito Passion Fruit White rum, passion fruit liqueur, lime juice, grenadine, brown sugar, mint	10 €
Martini Passion Fruit Passoã, vanilla vodka, lemon juice	10 €
Sex on the beach Vodka, peach liqueur, orange juice, raspberry juice	10 €
Margarita Tequila, triple sec, lemon juice	10 €
Tropical Pineapple Vodka, London Essence pineapple tonic, lime, coconut syrup	10 €
Moscow Mule Vodka, London Essence ginger beer	10 €
Gin Ginger Gin, agave, London Essence ginger ale	10 €



Blu Sweet

Gin, blue curaçao, raspberry syrup, Prosecco

10 €

Aperol Spritz

Aperol, Prosecco, soda

10 €

Campari Spritz

Campari, prosecco, soda

10 €

Hugo Spritz

Elderflower liqueur, Prosecco, soda

10 €

Limoncello Spritz

Limoncello, prosecco, soda

10 €

Green Reserva

Martin Miller’s Gin, London Essence raspberry & rosemary tonic, raspberry syrup, grenadine

12 €

Furuutei

Gin, agave, London Essence grapefruit tonic, lemon juice

12 €

Nigai

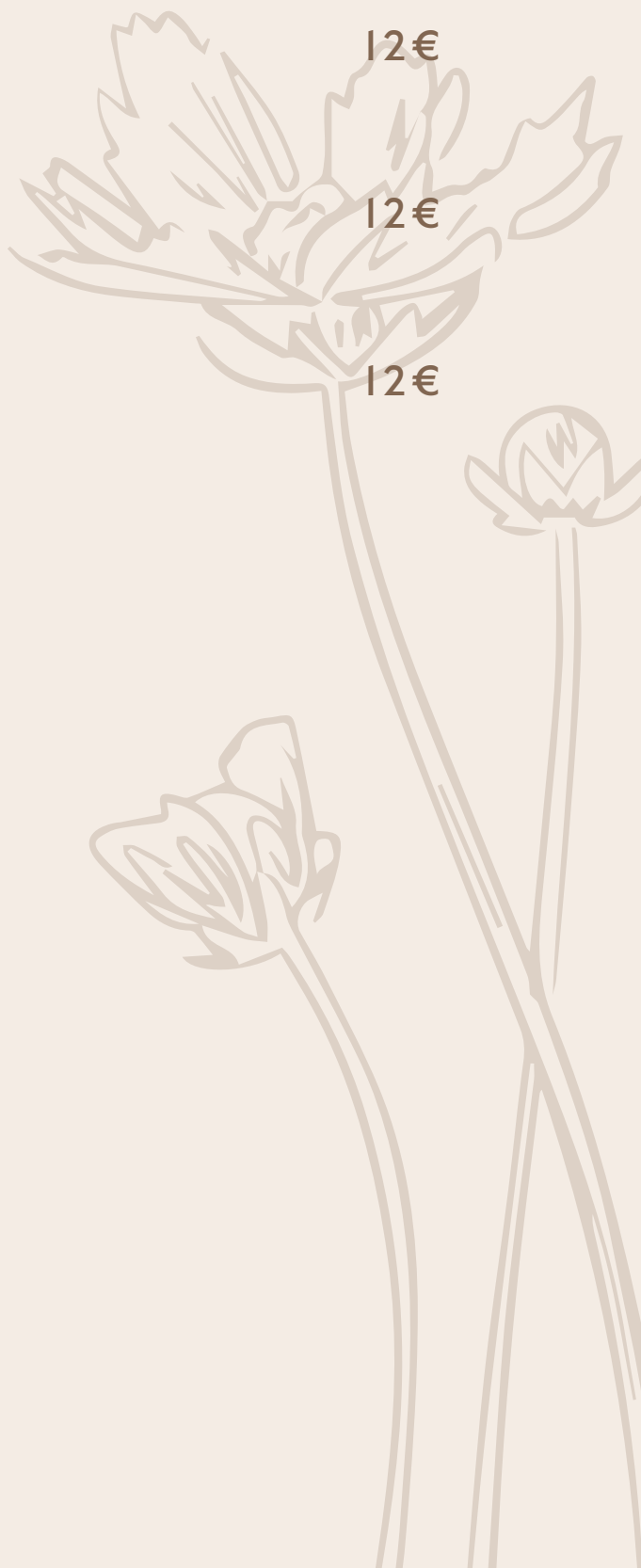
Gin, sweet vermouth, Campari, coconut syrup, lemon juice

12 €

Bosou Shita

Gin, lemon juice, Prosecco

12 €



GIN SELECTION

Tanqueray 10 €

Sant Ana 12 €

Etsu classico 12 €

The G’Vine 10 €

Martin Miller’s Rosemary
and artich thyme 12 €

N°3 london dry gin 10 €

Drumshanbo Gunpowder
with Sardinian citrus 12 €

Gin Mare Capri 12 €

Ginraw 12 €

Grifu pilloni 10 €

Hendrick’s “Flora Adora” 12 €

Akori 12 €

Whitley Neill “original” 10 €

Sabatini 10 €

Etsu Double Yuzu 12 €

Etsu pacific
ocean water 12 €

Martin Miller’s 12 €

Macaja 12 €

Drumshanbo
Gunpowder 12 €

Gin Mare 12 €

Silen Pool 12 €

Marconi 42 10 €

Hendrick’s
“Neptunia” 12 €

Akori Yuzu 12 €

“Gin Del Professore” 10 €

Whitley Neill
“raspberry gin” 10 €



Whitley Neill
“London dry gin”

10 €

1836 “Belgian
organic gin”

12 €

Roku gin

12 €

Amazzoni

10 €

Elephant gin

12 €

Whitley Neill “rhubarb
& ginger gin”

10 €

F de Formentera

12 €

Portofino

12 €

N° Ten

10 €

SPECIAL GIN

Cubical

15 €

Saigon Baigur

15 €

Adamvs dry gin

15 €

Gin bacur

15 €

10 €



GINS DESCRIPTION

Santa Ana

Crafted in the Philippines, Santa Ana Gin is an organoleptic journey to the heart of Asia. Classic juniper berries, coriander, angelica root, and orris root are blended with ylang-ylang, alpinia, and calamansi citrus for an enchanting fragrance worthy of a Tropical Cabaret.

Etsu Double Yuzu

Etsu's "Double Yuzu" Gin, from Hokkaido, Japan, is a fresh, citrusy spirit that transports the mind to the East with a single sip. It is made using the pure spring waters of the Teisetsu mountains and local botanicals like bitter orange peel, tea, licorice, angelica, juniper, and a generous dose of yuzu. Bright and crystal-clear, it offers rich, intense aromas and a bold, citrus-forward, spicy, and refreshing palate.

Etsu The Original

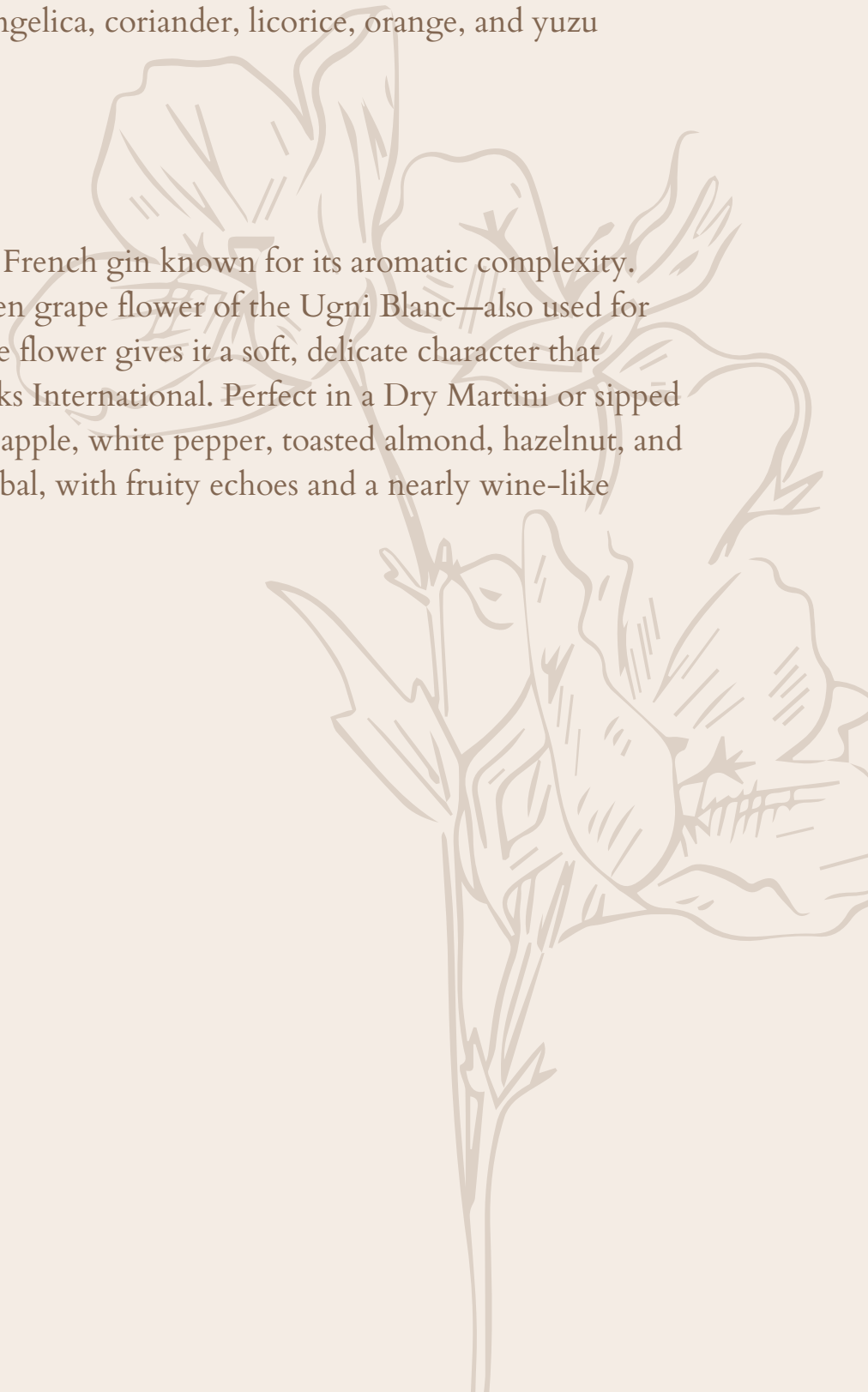
Infused with bitter orange peels, tea, licorice, angelica, juniper, flowers, Japanese yuzu citrus, and pristine water from the Teisetsu mountains, Etsu Original presents a clear and transparent appearance. On the nose, citrus aromas blend with floral hints, delicate spice, and herbal nuances, underpinned by a subtle balsamic character.

Etsu Pacific Ocean Water

Etsu's 'Pacific Ocean' Gin is a refreshing, saline Japanese gin with distinctive iodized notes, thanks to the use of Pacific Ocean water during distillation. Juniper, angelica, coriander, licorice, orange, and yuzu botanicals lend a smooth, well-balanced flavor profile.

G'Vine

G'Vine Floraison is a uniquely velvety and boldly spiced French gin known for its aromatic complexity. Distilled in small copper pot stills, it features the rare green grape flower of the Ugni Blanc—also used for Cognac—alongside nine traditional botanicals. The grape flower gives it a soft, delicate character that helped earn it the title of Best Gin in the World by Drinks International. Perfect in a Dry Martini or sipped neat, it is crystal-clear with aromas of grape, lime, green apple, white pepper, toasted almond, hazelnut, and a hint of vanilla. On the palate, it is dry, smooth, and herbal, with fruity echoes and a nearly wine-like finish.



N.3 London Dry

This London Dry Gin is named after the historic address of its producer, Berry Bros. & Rudd: No.3 St James's Street, London. Italian juniper, Spanish oranges, and grapefruit are distilled traditionally to create a lively and structured base. Transparent and crystal-clear, it opens with bold juniper and menthol notes, exotic flashes of lime and mango, and a spicy backdrop reminiscent of nutmeg and coriander. The taste is sweet and enveloping, with hints of almond milk and ripe fruit, leading to a long, citrusy finish. The key on the bottle is a replica of the original vault key that stored the company's finest bottles.

1836 Gin

1836 Organic Gin is the first certified organic Belgian gin, crafted authentically at every stage. Its unique recipe infuses 11 classic botanicals—juniper berries, elderflower, bergamot, orange and lemon peel, coriander, angelica root, cardamom, lavender, and cinnamon—into a certified organic grain spirit. On the nose, it offers a complex bouquet of flowers, spices, and alpine herbs, with a light citrus peel aroma. The taste is bold, persistent, and complex, with returning citrus and herbal notes that open into a surprising spicy finish.

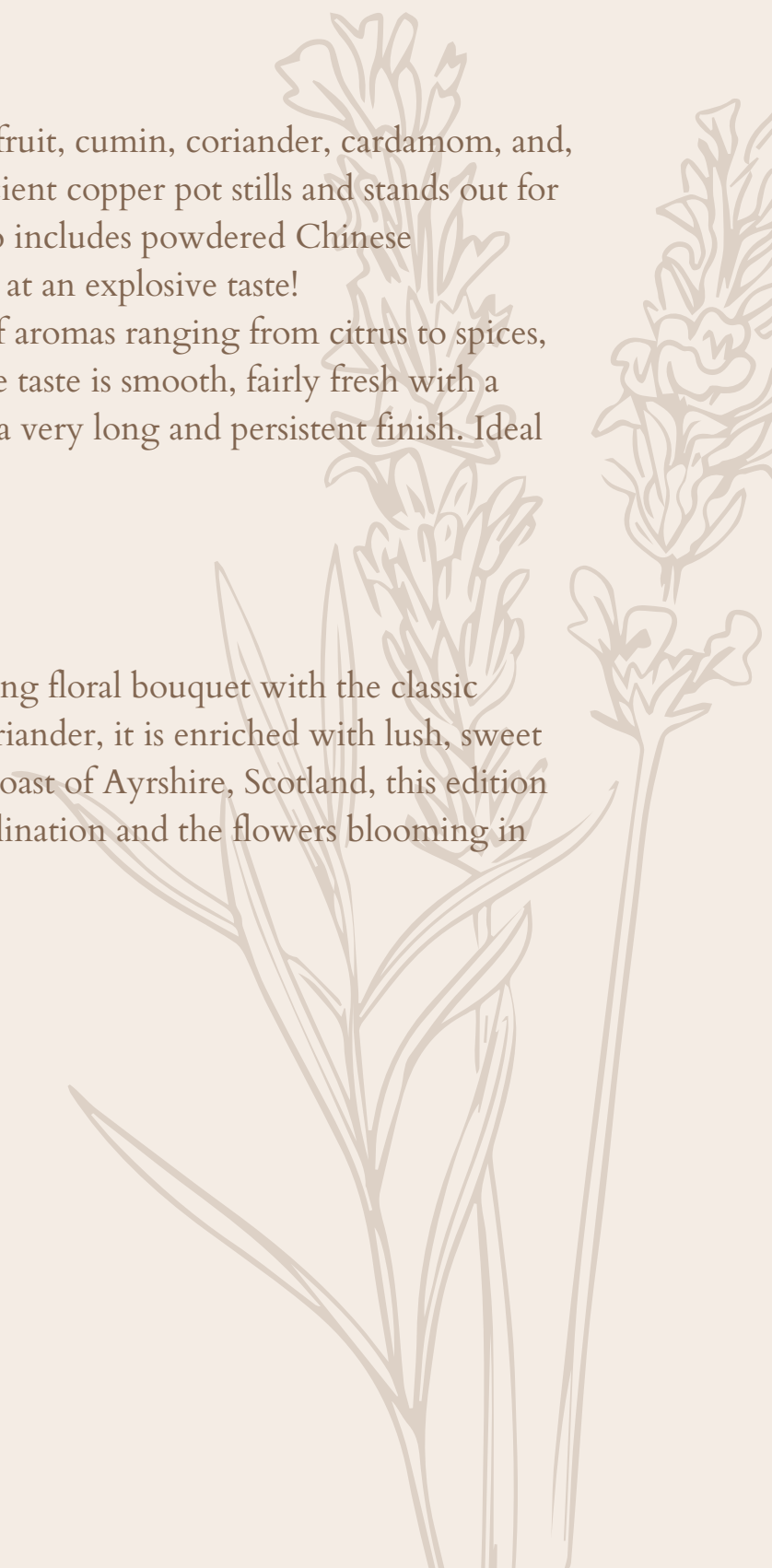
Drumshanbo

Irish gin distilled from Chinese linden, angelica root, oriental grapefruit, cumin, coriander, cardamom, and, of course, the essential juniper. Gunpowder is slowly distilled in ancient copper pot stills and stands out for a very peculiar characteristic: alongside the various botanicals, it also includes powdered Chinese gunpowder tea. Hence the name 'Gunpowder,' which already hints at an explosive taste!

Transparent and crystalline, on the nose it offers a varied bouquet of aromas ranging from citrus to spices, passing through aromatic herbs, with a touch of balsamic notes. The taste is smooth, fairly fresh with a menthol note, and rich in memories of oriental spices, ending with a very long and persistent finish. Ideal for those who love spicy and citrusy Gin Tonics.

Hendrick's Flora Adora

Perfect for any occasion, Hendrick's Flora Adora features a captivating floral bouquet with the classic freshness of Hendrick's botanicals. Built on a base of juniper and coriander, it is enriched with lush, sweet floral notes. Handcrafted at the Hendrick's Gin Palace on the wild coast of Ayrshire, Scotland, this edition was inspired by Master Distiller Lesley Gracie's fascination with pollination and the flowers blooming in her garden.



Portofino Dry Gin

Produced in a historic Italian distillery, Portofino Dry Gin is crafted from 21 carefully selected botanicals including lemon, juniper, lavender, rosemary, marjoram, sage, iris, and rose, along with other ingredients from the Portofino area. Each batch is made using both traditional and modern methods: a vintage Italian copper still distills individual botanicals, while a state-of-the-art Rotavapor preserves delicate aromas via vacuum distillation.

Bottega Gin Bacur

Bacûr Distilled Dry Gin owes its unique character to botanicals sourced from the foothills of the Veneto Alps: juniper berries, sage leaves, and lemon peel are gently macerated to create an elegant spirit with a fine, clean bouquet. The nose reveals fragrant citrus, aromatic herbs, and subtle spices.

Cubical

Cubical Gin stands out for its Mediterranean freshness, derived from the fusion of premium English grain and select botanicals, especially the "Buddha's Hand"—a unique citron variety prized for its sweet, intense flavor. Juniper, mandarin, lime, and cinnamon round out the profile. Triple distillation yields a high-quality spirit, ideal for both modern cocktails and timeless classics. Clear and luminous, the nose is fresh and citrusy, dominated by citron, with spicy undertones and toasted almond. The palate is smooth, rounded, and enveloping, with a citrus-forward character and excellent persistence.



GRAPPA

Sibona Barrique 2009 10 €

Sibona Whisky, Rum,
Porto, Madeira 6 €

Grappa Ceschina
Barrique 6 €

Sibona Bianca
Moscato 5 €

Sibona XO 8 €

Tre Soli Tre 10 €

Sibona Bianca
Chardonnay 5 €

WHISKIES

Jim Beam 6 €

Lagavulin 8 €

Nikka 10 €

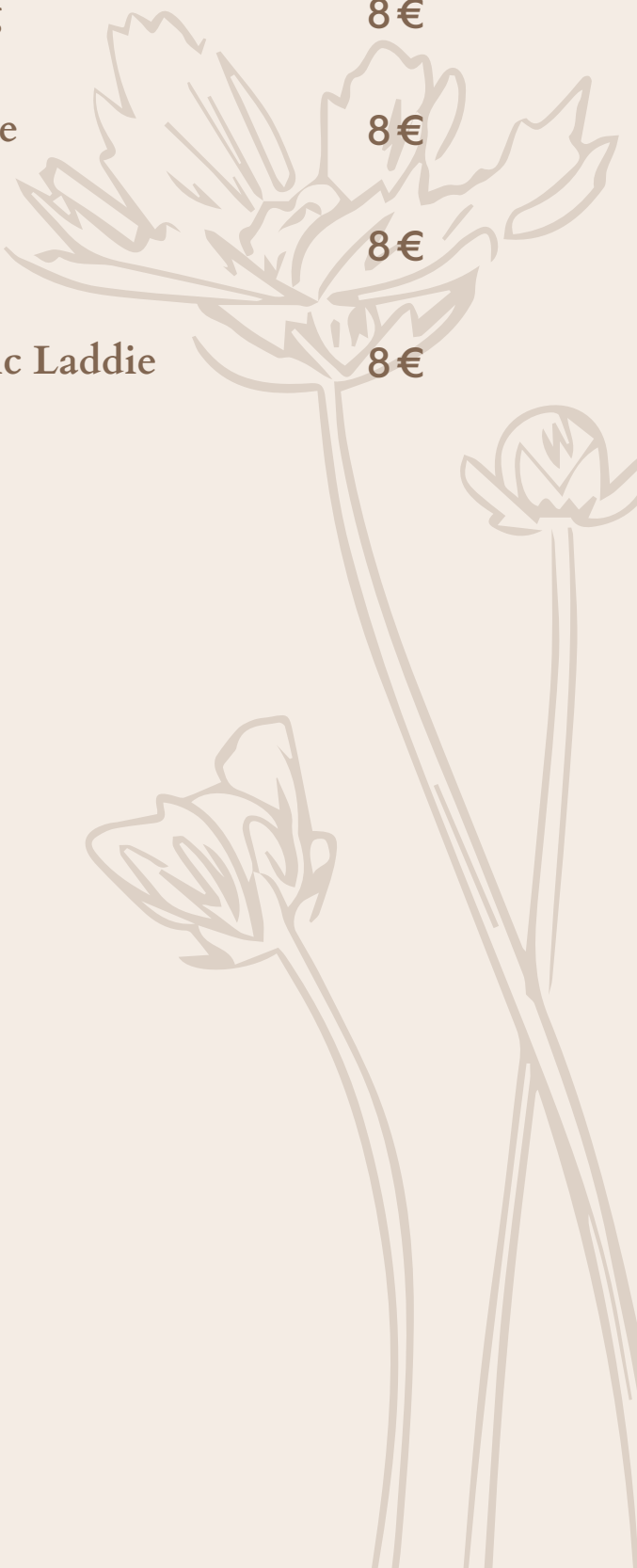
Port Charlotte 8 €

Laphroaig 8 €

Bulleit Rye 8 €

Caol Ila 8 €

The Classic Laddie 8 €



RUM SELECTION

Mount Gay 8 €

Zacapa 8 €

El Dorado 8 €

Diplomatico
Mantuano 8 €

Plantation XO 10 €

Zapaca Edicion Negra 12 €

Don Papa Baroko 8 €

Rhum Vieux
de la Reunion 12 €

Santissima Trinidad 8 €

Zacapa XO 12 €

Diplomatico 8 €

Plantation 8 €

Don Papa 8 €

Bumbu XO 10 €

Don Papa Masskara 8 €



APERITIFS

Option 1

- Supplì al telefono ^{1-3-9-14*}
- Mozzarella in carrozza, cornflakes crust, Cantabrian anchovies and tomato water ^{1-3-5-9-14*}
- Potato Chips^{1-9*}

15€

Option 2

- Red prawn, burrata, and lemon zest ^{3-8-9*}
- Blueberry-marinated salmon, arugula, and yuzu mayo ^{2-5-9-14*}
- Chicory and julienned squid ^{4-9*}

15€

Option 3

- “Cartoccio occhi di canna” ^{1-4-9-14*}
- Fish meatballs with yuzu mayo ^{1-5-9-12-14*}
- Potato Chips^{1 1-9*}
- Cod in squid ink batter ^{1-4-5-9-14*}

15€

Note: All aperitif options include one drink of your choice among a glass of wine, a cocktail, or a non-alcoholic beverage. Bottled wine and water are not included.



FOOD ALLERGEN LIST

- 1 Peanuts and derivatives
- 2 Tree Nuts
- 3 Milk and dairy products
- 4 Mollusks
- 5 Fish
- 6 Sesame
- 7 Soy
- 8 Crustaceans
- 9 Gluten
- 10 Lupin
- 11 Mustard
- 12 Celery
- 13 Sulfur dioxide and sulfites
- 14 Eggs and derivatives



*Dear guest, please note that some products may be frozen at the source or frozen on site (using rapid blast chilling), in accordance with food safety protocols under EC Regulation 852/04.

We invite you to speak to the dining room manager for full information regarding the ingredients in your selected dishes.

