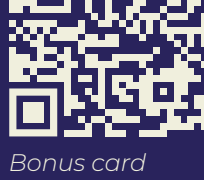


# MYCCOH

## menu



Bonus card

### STARTERS

Baked camembert cheese with pear pearls with rosemary and pisco	950
<b>HIT</b> Wasabi shrimp tempura with almond petals	590
Vitello tonnato	790
Tako with Yellowfin Tuna and guacamole	580
Cheese plateau	1160
Wine platter olives, sun-dried tomatoes, marinated artichoke, prosciutto, montasio and alba cheeses with truffle	1590
Baked ramiro bell pepper stuffed by feta cheese	790
Bread basket with smoked butter	290

### ROLLED SUSHI

<b>VEG</b> Green Futomaki cucumber, avocado, pickled daikon, romaine lettuce	320
Classic Philadelphia Rolls fresh salmon, cucumber, cream cheese	1290
California with crab 2nd phalanx of crab, avocado, cucumber, red tobiko	1150
Scorched Salmon Rolls salmon, cream cheese, pickled daikon, chives, peanut	1250
Eel & crab Dragon Rolls smoked eel, unagi sauce, 2nd phalanx of crab, orange	1120
Scallop & Asparagus Rolls pickled daikon, scallop, tobiko, halibut roe, green asparagus	990
Spicy Yellowfin Tuna Rolls raw tuna, tobiko, spicy sauce, cream cheese, cucumber, avocado	780

### SALAD

Fresh vegetable salad with strawberries, peas and cucumber	690
Caramelised eggplant salad & asian style tomato	690
<b>NEW</b> Tuna sevice with jalapeño and avocado	990
<b>HIT</b> Niçoise salad with tuna confit	890
Burrata with honey figs and raspberry balsamic	990
Super Bowl Omega-3 with smoked salmon	990
Roast Beef salad and baked bell peppers	890
Crab salad (2nd phalanx) with avocado, fennel, pear and orange aioli	1180
Smoked chicken caesar with suluguni sauce and malt crisps	650
<b>VEG</b> Green salad with avocado, celery and sesame tofu	590

<b>RAW</b>	
Salmon tatakai	<b>NEW</b> 1350
Oysters / Sea Hedgehogs	390
Salmon tartare	980
Yellowfin Tuna tartare	890

<b>SEASHELLS</b>	
Blue cheese mussels	990
Vongole clam in white wine sauce	890

<b>ON BREAD</b>	
Bruschetta with Roast Beef and arugula	690
Bruschetta with Salmon and curd cheese	850
Bruschetta with Smoked Tuna and avocado	690
Bruschetta with Crab (2nd phalanx)	890

### FISH & SHELLFISH

<b>NEW</b> Salmon steak with sweet green pea pods and sorrel salsa	2150
<b>NEW</b> Halibut fillet with vongole in white wine sauce	1580
Grilled sea perch with herbal aioli	1290
<b>HIT</b> First phalanx of Kamchatka crab with orange oil and baked vegetables	2250
Fish & chips with tartar sauce	690
Siberian pike fishcake with green pea puree and white wine sauce	790
Grilled Komandorsky squid with fried onion cream sauce	990
Scallop and cauliflower in truffle sauce	890
Whitefish slightly smoked and mashed potatoes	850
<b>HIT</b> Yellowfin Tuna steak with green salsa and tomato & avocado tartare	1890
Grilled octopus tentacle and green basil flavoured puree	1990
Grilled tiger prawns with nabu sauce	990
Muksun whitefish porcini mushroom and truffle puree	1690
<b>HIT</b> Crab meat with vegs in tortilla	920
Grilled seafood platter squid, shrimps, scallops, octopus tentacle sauces: truffle, nobu, fried onion	4990
Freshly salted salmon on hash browns with rustic sour cream and poached egg	790
Black Cod fillet with roasted ramiro bell pepper, white bean hummus and sea buckthorn & orange sauce	1290

### NOT FISH

Chicken cutlet with potato puree	720
Beef tartare with Astrakhan vobla and twice baked potatoes	920
Duck leg with roasted romano and apples	1490
Beef Stroganoff with potato puree and pickled cucumber	1390
Tenderloin steak in coffee glaze with Foie Gras, cherry sauce and green asparagus	2250
Stuffed chicken thigh with pistachios and roasted eggplant	950

### WOOD STOVE

<b>HIT</b> Pizza Musson with vongole, squid, halibut and tiger prawns	1990
Pizza Quattro formaggi	990
Pizza with smoked chicken and suluguni cheese	990
Pizza with smoked salmon and arugula	1320
Pear & Gorgonzola pizza	950

### SOUP

<b>HIT</b> Siberian broth with whitefish	690
Bouillabaisse	1250
Tom Yum Kung with rice	790
<b>NEW</b> Soup tarator with slightly more smoked roast beef	680
<b>NEW</b> Green gazpacho with crab meat	780
<b>VEG</b> Spinach and zucchini cream soup with coconut milk and green apple tartare	890

### PASTA & RISOTTO

Spaghetti con vongole	690
Tagliatelle with crab and basil and spinach sauce	1490
Tagliatelle alla Vodka with smoked salmon, broccoli and red caviar	1390
Octopus risotto with black truffle	1580
Blueberry risotto with crab meat	1390
<b>HIT</b> Spaghetti Musson shrimp, vongole, mussels	1390
<b>VEG</b> Orzo with honey mushrooms and porcini mushrooms	750

### DESSERT

Vanilla ice cream with fruit mostarda	490
Panna Cotta with strawberry ice and coffee crisps	560
Buckwheat honey cake	650
Hot apple crumble with vanilla ice cream	<b>HIT</b> 690
Passion fruit tart with rustic sour cream	520
Goat cheese San Sebastian from our wood-burning stove	580
Dessert Musson chocolate mousse with tarragon, orange and raspberries	750

### REFRESHING BEVERAGES

Coca-Cola / Coca Cola Zero	330 ml	360
Tonic Rawish	150 ml	300
Juice apple / tomato	200 ml	300
Dausuz still / sparkling	500 ml	390
Freshly Squeezed Juice apple / carrot / grapefruit / orange	300 ml	490

### COFFEE & HOT DRINKS

Espresso	40 ml	190
Double espresso	70 ml	250
Americano	200 ml	250
Cappuccino	250 ml	350
Latte	400 ml	390
Flat White	250 ml	350
Raf	200 ml	350
Cappuccino with plant milk	250 ml	390
Latte with plant milk	400 ml	450
Creamy ice coffee	300 ml	490
Hot chocolate	250 ml	350
Mulled wine on pomegranate juice	250 ml	490
Orange liqueur coffee	300 ml	490
Spiced Bumble	300 ml	490
Grapefruit Bumble	300 ml	490

### BLACK & RED TEA

Assam	500 / 900 ml
Earl Gray	550 / 700
Shu Pu-Erh	650 / 800
Jing Hao Golden Fluff	650 / 800
Da Hong Pao Big Red Robe	650 / 800

### GREEN TEA

Japanese Sencha	500 / 900 ml
Royal Jasmine curls	550 / 700
Blooming Flower	550 / 700
	700

### OOLONG TEA

Milk Oolong	500 / 900 ml
Ginseng Oolong	550 / 700
Gaba Alishan	650 / 800

### NON-TEA TEA

Ginger	500 / 900 ml
Sea Buckthorn	700 / 900
Cranberry	700 / 900
Meadow Grasses	700 / 900
Pomegranate Hibiscus	550 / 700
Buckwheat	550 / 700

### COCKTAILS

Spritz Red, White or Aperol – to choose	400 ml	700
Pornstar Highball vodka, sparkling wine, passion fruit, vanilla	300 ml	700
Moscow Mule vodka, tonic, ginger, sugar, lemon	330 ml	700
Pineapple Collins rum on lime leaves, sparkling wine, pineapple, sugar	300 ml	700
Caffir Collins rum on lime leaves, lemon, lemongrass, mineral water	300 ml	700
Café de France elderberry liqueur, wild herbs, sparkling wine	220 ml	700
Time Line white wine, campari, pineapple, sugar	220 ml	700
Thai Touch vodka, mango, lemon, chili honey	220 ml	700
Anise Kiss whiskey, apple, anise	220 ml	700
Pink Lady gin, peach, lemon, strawberry, egg white	220 ml	700
Asian Daiquiri rum on lime leaves, lemongrass, lime	220 ml	700
Balsamic & Berry cognac, cinnamon, lemon, black currant, balsamic	220 ml	700
Orange Margarita tequila, liqueur, lime, orange jam	220 ml	700
Coffee Negroni gin, vermouth for coffee, campari	250 ml	700
Revolver bourbon, coffee liqueur, orange bitter	250 ml	700

### LEMONADES

Sunrise strawberry, lemongrass	330 / 1000 ml
Balinese Sunset orange, ginger	390 / 750
peppermint, lime	390 / 750
Mandarin & Passion fruit sagan-daylya, mandarin, passion fruit, cucumber, lime, mint	390 / 750

### STRONG ALCOHOL

Whiskey	50 ml
Aber Falls Single Malt	690
Akentoshn Single Malt 12*	1100
Cognac	790
Courvasier V.S.	1100
Courvasier V.S.O.P.	
Rum	
Barcelo Anejo	490
Barcelo Gran Anejo	590
Gin	
Berkshire Rhubarb & Raspberries	490
Hendrix Neptunia	1100
Vodka	
ONEGIN	520
Beluga Transatlantic	490
Montega	590
Tequila	
Agavita Blanco	490
Loquita Puro Artesanal Blanco	1100
Bitters & Tinctures	
Courvasier tincture	590
Pomegranate tincture	490
Cranberry tincture	490
spicy or classic – to choose	

<b>BEER</b>		
Jaws Sour Breeze	500 ml	560
Jaws Oatmeal Stout	500 ml	520
Jaws Helles	500 ml	550
Jaws Weizen	500 ml	580
Jaws Don't Worry, Babe	n/a 450 ml	500

\*cocktails are served with ice