

SUMMER DINNER MENU

APPETIZERS

HOT SOUP	20
Wild Mushroom Soup, Crème Fraiche, Chives, White Alba Truffle Oil	
MALAYAN MEATBALLS	16
Braised In A Yellow Curry Coconut Sauce, Toasted Almonds, Chives, Coconut Flakes	
SALTSPRING ISLAND MUSSELS IN A EXOTIC COCONUT BROTH (Upon Availability)	22
Steamed In Coconut Milk, Citrus Juices, Exotic Herb & Spice Blend, Kaffir Lime Leaves, Cilantro	
8 ESCARGOTS	20
Baked In Garlic Butter, Breadcrumbs, Green Herbs	
YELLOWFIN AHI TUNA & AVOCADO TARTARE	22
Crispy Won Ton, Shaved Horseradish, Soy Mustard, Wasabi Mayo, Austrian Pumpkinseed Oil	
BABY BELGIAN ENDIVE SALAD	20
Baby Endive, Radicchio, Grapes, Pecan Praline, Asian Pear, Blue Cheese, Organic Agave Dijon Dressing, Crispy Apple Wood Smoked Bacon	
CHEESE SPÄTZELN	20
Sautéed House Made Noodles Melted In Gruyere & Fontina Cheese, Wild Arugula, Crispy Onions, Chives	
RAW BRUSSEL SPROUT SALAD	16
Raw Chopped Organic Walnuts, Grated Pecorino Romano Cheese, Extra Virgin Olive Oil, Lemon Juice	
SHRIMP COCKTAIL JOHANNES	24
Poached Sustainable Selva Black Tiger Shrimp In A Secret Dressing	

ENTRÉES

WIENER SCHNITZEL OR ORGANIC CHICKEN WIENER	38
Roasted Parslied Fingerling Potatoes, Cranberries, Lemon, Cucumber In Dill Sour Cream Dressing	
SEAR ROASTED SASHIMI GRADE ARKA SALMON, MAGALLANES REGION, ANTARCTIC, CHILE	40
Sautéed Spinach, Rock Shrimp, Blistered Green Grapes, Sundried Tomatoes, Dill, Pernod Fish Fumet	
PAN SEARED JAPANESE HOKKAIDO SCALLOPS	Market Price
Sweet Potatoes, Fire Roasted Corn, Leek, Shiitake Mushrooms, Wild Arugula, Black Truffle Reduction	
ORGANIC CHICKEN OR BLACK TIGER SHRIMP CURRY	38
Baby Corn, Bamboo Shoots, Green Beans, Tomatoes, Basil, Yellow Curry Coconut Sauce, Organic Basmati Rice	
PORK TENDERLOIN MEDALLIONS, SUSTAINABLE FARMED, CARLTON FARMS, OREGON	40
Caramelized Granny Smith Apples, Green Peas, Potato Gnocchi, Crispy Sage & Prosciutto, Apple Thyme Jus	
8oz BLACK PEPPER CRUSTED BEEF TENDERLOIN STEAK	49
Sautéed Spinach, Glazed Carrots, Fries, Green Peppercorn Chive Sauce	
16oz FREE RANGE GRASS FED YOUNG LAMB RACK, NEW ZEALAND	56
Mashed Yukon Gold Potatoes, Green Beans & Bacon, Broiled Tomato, Grilled Green Onions, Mint Infused Cabernet Reduction, Greek Yogurt	
ROASTED HONEY GLAZED MAPLE LEAF FARM HALF DUCK	49
Braised Red Cabbage, Polenta Cake, Orange Sauce	
8oz CHOPPED KOBE STYLE WAGYU BEEF STEAK “JÄGER STYLE”	34
Green Beans, Wild Mushroom Bacon Red Wine Sauce, Swiss Cheese, Organic Fried Egg, Crispy Onions, Fries	

Water Served Upon Request

Menu Is Subject To Change Due To Seasonal Availability

Dear Guest: If you have any kind of Food Allergies, please let your server know

(Split Charge 10, Side Dishes 8, Sauces 8, Vital Farms Pasture Raised Organic Fried Egg 5)
(Demi Baguette & Mousse or Butter 5, Butter 2)

Quality Is Priceless

Eat Well, Live Better & Let Us Stay Healthy Together

Executive Chef/Owner: Johannes Bacher Chef: Rafael Toledo

SUMMER, 2026