



SHARING MENU

I Tuna Tataki

Ponzu shallot vinaigrette · shiitake · winter truffle

.

II Surf'n Turf Roll

Seared beef fillet · panko prawn · avocado · teriyaki · truffle mayo · parmesan

.

III Taste Your Filet Deluxe

4x 100g

Pomeranian Simmental · Chianina IGP Tuscany

Black Angus Galicia · Wagyu Galicia

Truffle jus · Béarnaise sauce

Celery brown-butter purée · Crunchy leek · Walnut

.

IV Pears Helene

White chocolate cream · pear–thyme ragout,
chocolate-rum sauce · crème brûlée ice cream

Sharing Dinner for 2 persons

Price per person · 99.00

STARTERS

PRESERVES DELUXE

Small sardines in olive oil

Sardinillas Galicia
115 g · 13.00

Marinated mussels

in a delicate tomato broth · Mejillón Galicia
110g · 13.00

Small scallops Galician style

in a delicate paprika broth · Vieira Galicia
110g · 22.00

+

SERVED WITH ALL PRESERVES

Sourdough bread · Butter · Olives

APPETIZERS

Bread Selection

Sylt sourdough · Rosemary focaccia
Olive ciabatta · Maldon sea salt · Nekeas olive oil
25-year PX balsamic
Chili-sesame butter · Roasted onion cream
for 2 persons 12.00

Chianina Beef Tartare

Port wine onion marmalade · Pommery mustard
Pickles · Capers · Chili
Toasted bread · Roasted onion cream
100 g · 28.00 150 g · 36.00

Beef Fillet Carpaccio

Celery brown-butter purée · Beetroot · Winter truffle
Hazelnut crunch · Lamb's lettuce · Parmesan
26.00

Pulpo Andalusian Style

Black aioli · Piment d'Espelette · Piquillo peppers
Green & red mojo sauce · Toasted olive ciabatta
24.00

YOUNG GREENS

Baked Buffalo Burrata

Rocket · Rosemary focaccia · Basil
Piquillo peppers · Parmesan · Aged balsamic vinegar
Olive oil · Green & red mojo sauce
25.00

Caesar Salad

Romaine lettuce · Pumpkin · Parmesan dressing
Croutons · Fried capers · Tomatoes
Sweet-and-sour radishes
small · 16.00 large · 22.00

UPGRADE

Grilled wild-caught prawn
1 pc. · 5.00

Tempura prawn
1 pc. · 5.00

Beef fillet strips
18.00

Crispy chicken
12.00

SUSHI & MORE

Selection Family-Style

Sashimi · Nigiri · Uramaki · Futomaki
Ceviche · Tempura prawn · Tuna croquette
Kimchi · Radish · Chili cucumber salad
Kroepoek · Ginger · Ponzu · Wasabi

Price per person · 59.00

Sashimi

Fjord salmon · Yellowfin tuna
Scallop ceviche · Sea bass
Beetroot-cured salmon
Chili cucumber salad · Wakame · Ponzu
42.00

**Fjord
Salmon Ceviche**
Citrus fruits · Granny Smith apple · Celery
Pomegranate · Red onions
Beetroot · Hazelnut crunch
25.00

Bao Bun Tuna & Beef

Yellowfin tuna tartare & Chianina beef
Wasabi mayo · Chili · Wakame · Coriander
Sesame · Kroepoek · Togarashi
2 pcs. 22.00

Edamame

Japanese soybeans · Brown butter
Sea salt · Harissa mayo
9.50
with truffle cream · 11.50

Tuna Tataki

Ponzu shallot vinaigrette · Shiitake
Winter truffle · Spring onion
26.00

INSIDEOUT ROLLS

Vegetarian

Mango · Green asparagus · Carrot · Avocado
Wasabi mayo · Chives · Rocket chips
22.00

T N T

Yellowfin tuna tartare · Avocado · Coriander
Harissa mayo · Chives · Chili
28.00

Salmon High²

Cream cheese · Avocado · Mango
Flambéed salmon · Aji verde mayo
Chives · Caviar
26.00

XL Rainbow Roll

Yellowfin tuna · Fjord salmon · Mango · Avocado
Kimchi · Sesame · Aji verde mayo
Spring onion · Caviar · Teriyaki
26.00

CRISPY FUTOMAKI-ROLLS

Crispy Green

Avocado · Green pepper · Green asparagus
Wasabi mayo · Chives · Rocket chips
24.00

Crispy Tuna

Tuna tartare · Avocado · Cucumber · Harissa mayo
Chives · Chili
28.00

Crispy Chicken

Teriyaki chicken · Avocado · Cucumber
Harissa mayo · Spring onion · Crispy onions
26.00

Crispy Lobster

Lobster · Avocado · Cucumber
Truffle mayo · Spring onion · Tobiko
35.00

NEO SIGNATURE

Surf 'n Turf

Panko prawn · Cream cheese
Avocado · Flambéed beef fillet
Truffle mayo · Parmesan
29.00

BOWL

Sushi rice · Avocado · Mango · Edamame · Fjord salmon
Yellowfin tuna · Teriyaki · Kalamansi mayo · Chili · Coriander
Cashew nuts · Tobiko · Pumpkin
35.00

MAKI

Salmon
7.00

Salmon-
Avocado
8.00

Tuna
8.00

Avocado
6.00

Cucumber
5.00

Cucumber &
Cream Cheese
6.00

DRY AGED & BONE

BLACK ANGUS

Angus, of British origin and raised in Spain, is distinguished by the perfect balance between excellent marbling and a well-developed structure.

Chop

3–4 weeks aged
ab 600g · 100g · 11.00

T-Bone

3–4 weeks aged
from 600 g · per 100 g · 13.00

Porterhouse

3–4 weeks aged
from 600 g · per 100 g · 15.00

WAGYU

Of Japanese origin, this breed has been an integral part of European meat culture for many years. It is also raised by our partner in Spain.

Chop

3–4 weeks aged
from 600 g · per 100 g · 18.00

T-Bone

3–4 weeks aged
from 600 g · per 100 g · 20.00

Porterhouse

3–4 weeks aged
from 600 g · per 100 g · 22.00



RUBIA GALLEGA

Rubia Gallega is characterized by its creamy yellow fat, pronounced meatiness, deep red color and moderate marbling.

Chop

3–4 weeks aged
from 600 g · per 100 g · 16.00

T-Bone

3–4 weeks aged
from 600 g · per 100 g · 17.00

Porterhouse

3–4 weeks aged
from 600 g · per 100 g · 19.00

BISTECCA ALLA FIORENTIN – CHIANINA

The porcelain-white Chianina cattle, also known as “the white giants of Italy,” are among the oldest and most noble cattle breeds in the world.

Chop

3–4 weeks aged
from 600 g · per 100 g · 16.00

T-Bone

3–4 weeks aged
from 600 g · per 100 g · 17.00

Porterhouse

3–4 weeks aged
from 600 g · per 100 g · 19.00

MAIN

FISH

Black Cod

Yuzu hollandaise · Coriander oil · Sesame chili spinach
Sushi rice · Tamago · Spring onion · Chili · Furikake
48.00

Fjord Salmon

Béarnaise sauce · Celery brown-butter purée
Crunchy leek · Walnut
39.00

PORK

Duroc Pork Chop

Truffle jus · Béarnaise sauce · Celery brown-butter purée
Crunchy leek · Walnut
39.00

Spare Ribs

Galician chestnut-fed pork
House-made BBQ sauce · Fried Brussels sprouts
Soy caramel · Sesame · Spring onion · Portobello
Sweet-and-sour edamame
36.00

VEGETARIAN

Tahini-Ramen

Ramen noodles · Tofu · Wakame · Shiitake
Pak choi · Chili crunch · Tahini · Roasted pumpkin
Coriander · Spring onion · Soy-marinated egg
26.00

Braised Sweet Potato

Black bean glaze · Sweet-and-sour edamame
Fried Brussels sprouts · Soy caramel
Sesame · Spring onion · Chili–coriander butter
Portobello
29.00

BEEF

FILET

Pomeranian Simmental

NEO Selection Yumshaki

180g · 45.00 250g · 57.00 500g · 110.00

Chianina IGP Tuscany fillet

180g · 52.00 250g · 65.00 500g · 120.00

Black Angus Galicia Fillet

Galicia – Spain

Meermeat · Nosa Terra · 28 days aged

180g · 65.00 250g · 78.00 500g · 140.00

Wagyu Galicia Filet

Galicia – Spain

180g · 90.00 250g · 125.00 500g · 250.00

Taste Your Fillet

Pomeranian Simmental

Chianina IGP Tuscany

Black Angus Galicia

3x100g · 79.00

Taste Your Filet Deluxe

Pomeranian Simmental · Chianina IGP Tuscany

Black Angus Galicia · Wagyu Galicia

4x je 100g · 125.00

+

+

SERVED WITH ALL FILLETS

Truffle jus · Béarnaise sauce
Celery brown-butter purée · Crunchy leek · Walnut

STEAK

Rump Steak Pomeranian Simmental

NEO Selection Yumshaki

350g · 55.00

Entrecôte Pomeranian Simmental

NEO Selection Yumshaki

350g · 55.00

Dry Aged Rump Steak – Rubia Gallega

3–4 weeks aged

350g · 69.00

Dry Aged Entrecôte – Rubia Gallega

3–4 weeks aged

350g · 69.00

SERVED WITH ALL STEAKS

Jus · Chili-sesame butter · Fried Brussels sprouts with
Soy caramel · Sesame · Spring onion · Portobello ·
Sweet-and-sour edamame

SIDE DISHES

VEGETABLES

Fried Brussels Sprouts
Jus · Chili-sesame butter
Soy caramel · Sesame · Spring onion
Portobello · Sweet-and-sour edamame
9.00

Celery Brown-Butter Purée
Truffle jus · Béarnaise sauce
Crunchy leek · Walnut
9.00

Chili Sesame Spinach
9.00

FRIES & MORE



French Fries
6.00
+ Parmesan 8.00 + Truffle & truffle mayo 10.00
+ Parmesan, truffle & truffle mayo 12.00

**Sweet Potato Fries
& Wasabi Guacamole**
10.00

Creamy Potato Gratin
9.00

Sushi Rice
Tamago · Spring onion · Chili
Furikake · Sesame
9.00

SAUCES & DIPS

Port Wine Jus
8.00

Béarnaise Sauce
8.00

Yuzu Hollandaise
8.00

Truffle Mayo
Harissa Mayo
each 4.00



SWEETS

Crème Brûlée

Lemongrass · Mango · Kaffir lime · Pecan · Coconut sorbet
16.00

Pears Helene

White chocolate cream · Pear–thyme ragout
Chocolate–rum sauce · Crème brûlée ice cream
20.00

Chocolate Cake

With molten center · Dark chocolate · Plum ragout · Champagne sorbet
Preparation time: 15–20 minutes
16.00



