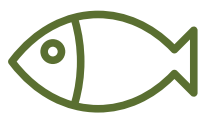




ALLERGENS MENU



Wheat



Fish



Shellfish



Soybeans



Peanuts



Tree Nuts



Milk



Eggs



Sesame

beihouse

TEASERS

Grilled Edamame



Parmesan, Chorizo



Crushed Avocado Spread



Whipped Feta



Botarga



House-Made Foie Gras
au Porto



FOR THE TABLE

Seabream Crudo



Salmon Carpaccio



Flame-Kissed Fresh Tuna Loin



AMG Grass-Fed Beef Carpaccio



Scallops Crudo



Bresaola Parmigiano



“Woodpecker”, Small Pieces of
AMG Grass-Fed Beef



Honey-Glazed Eggplant



SALADS

Beihouse Green Salad



Stracciatella Salad



Beethoven's Salad



Baby Spinach Salad



Monk Salad



MAINS

Fish Piccata



Butterflied Seabass



Salmon Fillet



Pan-Seared Shrimp



AMG Grass-Fed Beef Tenderloin

NO ALLERGEN

"O'Connor" Grain-Fed MB5+ Beef Tenderloin

NO ALLERGEN

"Black Onyx" MB3+ Ribeye Steak

NO ALLERGEN

Chicken Paillard



Rigatoni Scamorza Limone



Black Orzo



Beetroot Sumac Red Orzo



SIDES

Green Salad



Sautéed Spinach

NO ALLERGEN

French Fries

NO ALLERGEN

Rosemary Roasted Baby Potatoes

NO ALLERGEN

Creamy Polenta



White Rice with Coconut & Lime Zest

NO ALLERGEN

A SWEET ENDING

Apple Tarte Tatin



Tiramisu "À la Louche"



Dark Chocolate Moelleux



Basque Cheese Cake



SORBETS

Balsamic Strawberry

NO ALLERGEN

Dark Chocolate

NO ALLERGEN

Lemon Lavender

NO ALLERGEN

Chili Mango

NO ALLERGEN

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