



SOUPS

Beef consommé with slow-cooked carrots, ricotta gnocchi and pea shoots	450
Smoked homegrown tomato soup with chive sour cream, basil oil cherry tomato confiture and baby mozzarella	590
Pea and dill cream soup with olive oil powder, served with homemade grissini and pea shoots	590

COLD STARTERS

Citrus marinated salmon gravlax, served on homemade sour cream, cucumber cylinders, dill and lemon gel and melba toast	1.150
Steak tartare served with cheddar puffs	1.590
Smoked and roasted beetroot salad, served with rose hip jam and pistachio powder	850
Foie gras with quince gelée, caviar and truffles	1.950
Wild sea bass ceviche	1.550
Chicken quinoa salad	790
Gourmet cheese platter and/or cured meats platter	1.600

WARM STARTERS

Crispy king prawn rolls, with soy gel and wasabi sauce with pickled radishes	1.050
Arancini with Serbian sausage (kulen), served on homemade pesto with tomato gel	750

PASTA

Ricotta gnocchi served on butternut squash puree with wild mushrooms	1.250
Celery and walnut risotto, confit egg yolk and Ubriaco cheese	1.150
Homemade pappardelle with truffles and San Daniele ham	1.450
Saint Ten Penne à la Vodka	1.550

MAIN COURSES

Wild sea bass served on sautéed spinach, with organic tomato jam and coriander with vichyssoise sauce	2.250
Saint Ten Adriatic Trio calamari	1.790
Grilled tuna fillet on fennel salad, with eggplant puree and miso soup	2.150
Free range chicken with truffles	1.550
Slow-cooked pork neck served with carrot confit, cauliflower and vanilla puree with red wine and aniseed sauce	1.790
Veal with parsnip and almond puree, with apple gel and madeira sauce	1.850

SAINT TEN SPECIALTIES

Deconstructed Beef Wellington	2.200
Black Angus	9.700/kg
Australian Wagyu	26.000/kg

