

DRINK & DINE

scène

# DINE

## *Garden Harvest*

### **HISPI BRUSCHETTA // 13 €**

Hispi Cabbage, Soy Butter, Pickled Shimeji Mushroom,  
Black Garlic Aioli, Pecorino

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### **CHARRED BEAN SALAD // 12 €**

Green Beans, Goat Cheese Mousse, Pickled Beetroot,  
Hazelnut, Smoked Hot Honey

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### **TOMATO FATTOUSH // 11 €**

Tomatoes, Egg Yolk Jam, Za'atar Croutons,  
Goat Cheese Mousse, Pickled Shallot

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### **RICH TRUFFLE POLENTA // 14 €**

Creamed Polenta, Mushroom Ragu, Truffle Oil, Parmesan

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## *Fisherman's Catch*

### **TUNA NIGIRI // 13 €**

Tuna, Crisped Rice, Cucumber Gazpacho, Kimchi Aioli

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### **SEA BASS CEVICHE // 15 €**

Sea Bass, Passion Fruit Vinaigrette, Ginger, Chilli

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### **PRAWN TOSTADA // 12 €**

Cold Cooked Prawn, Chimichurri, Sour Cream, Pickled Shallot

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### **CALAMARI PASTA // 16 €**

Calamari, Taglierini, Squid Ink, Red Chili, Spinach

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# DINE

## *Butcher's Best*

### **BRESAOLA BRUSCHETTA // 15 €**

Bresaola, Onion Jam, Black Garlic Aioli

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### **BEEF TARTAR // 14 €**

Beef Contre Filet, Brioche, Egg Yolk Jam, Capers

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### **SKEWER SUPREME // 19 €**

Striploin, Chimichurri, Shoestring Potato, Smoked Aioli

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### **SCÈNE SLIDERS // 16 €**

Beef Short Rib, Black Garlic Aioli, Onion Jam, Kohlrabi Slaw, Cornichon

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## *Sweet Finale*

### **BASQUE CHEESECAKE // 9 €**

Basque Cheesecake, Cassis Sorbet, White Chocolate

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### **TIRA|MI|SU // 12 €**

Savoirdi, Espresso Martini, Nitro Mascarpone, 70% Chocolate Sorbet

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### **TRUFFLE PIGS // 7 €**

Dark Cocoa, Milk Hazelnut, White Coconut

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**SIGNATURE**  
**COCKTAILS**

**PAINKILLER**

*Sour . Creamy . Tropical*

Bacardi 8, Gosling rum, Bacardi Caribbean pineapple & lime juice, coconut milk & cinnamon syrup, passionfruit coulis & bitters

**17 €**

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**MELONI**

*Fruity . Luscious . Fresh*

Bombay Sapphire, Lillet blanc, Crème de mint, melon & aloe vera juice, honey syrup & lime juice

**15€**

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**HIS MAJESTY**

*Exotic . Aromatic . Juicy*

Four Roses bourbon infused in cayenne & chili pepper, Ancho Reyes Verde, mango puree, lime juice & fresh mint

**15 €**

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**MEZCALITA**

*Rich . Boozy . Smokey*

Mezcal & Patron Silver Tequila, Green Chartreuse, Bacardi Caribbean, pineapple puree, Falernum syrup lime juice & angostura bitters

**17€**

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**PINK OASIS**

*Tangy . Complex . Fizzy*

Patron Silver tequila infused in pink berries, watermelon liquor, cucumber & lime juice, agave syrup, celery bitters, fresh coriander & sparkling water

**16€**

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**SIGNATURE**  
**COCKTAILS**

**MADE IN TLV**

*Refreshing . Crisp . Smooth*

Arak, St-Germain elderflower liqueur,  
cucumber & lemon juice, fresh mint & celery bitters

**15€**

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**BASIL BLISS**

*Herbal . Classic . Crystal Clear*

Clarified Bombay gin infused in basil, basil syrup & lime

**14€**

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**SASHA'S CUP OF TEA**

*Elegant . Nutty . Velvety*

Grey Goose vodka, premium black tea infusion,  
hazelnut liquor, cinnamon syrup & egg white

**16€**

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**CLEARLY NEGRONI**

*Smooth . Elevated . Refined*

Martini Bitter Premium & Rubino Riserva Speciale infused in coconut chips,  
Bombay Sapphire Premier Cru & coconut water

**15 €**

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**THE G.O.A.T**

*Bold . Luxurious . Sophisticated*

Hennessey Cognac, pisco, dry white wine, Verjus,  
homemade cordial Mediterranean & Peychaud's bitters

**16 €**

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## Champagnes

MOËT & CHANDON BRUT // 18 // 105 // 205€

MOËT & CHANDON ROSÉ // 19 // 120 €

MOËT & CHANDON ICE // 125 €

VEUVE CLICQUOT BRUT // 130 €

RUINART BLANC DE BLANCS // 210 €

DOM PÉRIGNON VINTAGE // 390 €

ARMAND DE BRIGNAC GOLD // 565 €

## Wine

### WHITE/ROSÉ/SPARKLING

CHARDONNAY, GRILLO, SICILY // 9 // 48 €

VERDEJO CASA ROJO, RUEDA // 10 // 56 €

WHISPERING ANGEL ROSÉ, PROVENCE // 9 // 54 €

JOY PROSECCO BRUT/BRUT ROSÉ // 9 // 47 €

### RED

LANDUM ROBLE, MONASTRELL, SYRAH // 9 // 49 €

NERO D'AVOLA, CANTINE COLOSI SICILY // 10 // 58 €

## Beers / Soft Drinks

PERONI // 5 €

TRIPEL KARMELIET // 7 €

SAN PELLEGRINO/ PANNA WATER // 4€

PERRIER // 4€

COCA COLA/ ZERO / GINGER BEER/TONIC // 4.5 €

RED BULL // 5 €





## *Mocktails*

### **HIBISCUS HARMONY**

*Balanced . Zesty . Fresh*

Botaniets ginger & yuzu gin,  
hibiscus infusion, apple juice,  
syrup agave & ginger beer

**12€**

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### **BABY KARMA**

*Floral . Exotic . Fizzy*

Botaniets gin, lychee & roses syrup,  
dried orange & tonic

**12€**

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### **VIRGIN GEISHA**

*Fruity . Rich . Luscious*

Geisha flower tea infusion , apple juice,  
almond & cherry syrurp, Supasawa

**11€**

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