

Specialities with depth



We are a high-quality fish shop and small bistro. Fish and seafood are wild-caught or come from small, sustainably managed organic farms. We attach great importance to the quality and origin of all products used. Wines, vegetables, herbs, etc. are also carefully selected and prepared.

Lunch Special. Tuesday, Thursday, Friday. 12:00 - 14:30

Sea bass fillet. Arugula salad. Crispy potato. 22.00

Oysters: Fine de Claire N2 or Gillardeau N4 per piece 4.50 or 5.50

„Alici marinate“. Lightly marinated Anchovis 9.00

Swordfish carpaccio smoked. Wakame seaweed salad 15.00

Herring feast - for 1 or 2 people 22.00 or 39.00

Mediterranean prawns. Capers. Lime 19.60

Fried scallops 5.40 per piece

Goldfish fish soup small 18.00 / large 28.00

Goat, sheep and cow cheese. Mustard caviar 12.00

Leaf salad 5.00 Baguette 1.30

Sicilian cannoli per piece 2.90