

Weekly menu

Starters

SOUP or SALAD

Mains

FLANK STEAK 24

Polenta | Cima di Rapa | Chimichurri

SMOKED SALMON 22

brioche | artichoke | béarnaise sauce

WHITE WINE
RISOTTO 19

gorgonzola | arugula

Dessert

VERMICELLES 9

fior di latte | sour cherry

Chicago Signatures

WHISKEY BEEF BRISKET

Look forward to our **BEEF BRISKET** that literally melts in your mouth. The meat has enjoyed a **WHISKEY** shower and then been braised very slowly - you can taste it in every bite. Crisp **CELERY** provides the perfect texture, while **BEETROOT** adds colour and good spirits to the plate. A light **CRÈME FRAÎCHE** rounds off the whole and gives the dish a harmonious note.

23

VEGETARIAN FOIE GRAS

A journey into the autumnal splendour of colour. The **NOIX GRAS** reveals a harmonious union of **NUTTY** luxury and refined texture. It is accompanied by the golden elegance and delicate sweetness of **HOKKAIDO PUMPKIN**. Aromatically fragrant **MUSHROOMS** take the palate on a walk through the forest. Crunchy leaves of **LAMB'S LETTUCE** are the last green amidst the red-golden shimmering splendour of this new season.

21