

AME
RESTAURANT

GROUP MENUS

Menu # 1

Sourdough Focaccia

olive oil | balsamic vinegar

Beef Tartare

smoked anchovy cream | egg yolk | brioche | chives

Zander

pickled fennel | capers | trout roe

“Raffaello”

amaretto almonds | coconut cream

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Menu # 2

Sourdough Focaccia

olive oil | balsamic vinegar

Tuna Tartare

cucumber | Greek yogurt | lime

Beef Butcher’s Cut

gnocchi | parmesan | wine sauce

Chocolate Cake

meringue | strawberry salsa | wood sorrel

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Kindly inform us of your selections 3 business days before your event. We extend our group menu offerings to guests numbering 6 and above. Please notify us of any potential food allergies or intolerances 24 hours before your event.

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Menu # 3

Sourdough Focaccia

olive oil | balsamic vinegar

Jerusalem Artichoke Tartare

fermented wild mushrooms | tarragon | macadamia

Äntu Chicken

whipped feta | tomato | basil

Tiramisu

pistachio | blackcurrant jam

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Menu # 4 (vegan)

Sourdough Focaccia

olive oil | balsamic vinegar

Kimchi

seasonal pesto | tarragon | shallot

Pointed Cabbage

tahini | garlic | lemon

Vegan Cheesecake

blueberry | sea buckthorn | strawberry

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