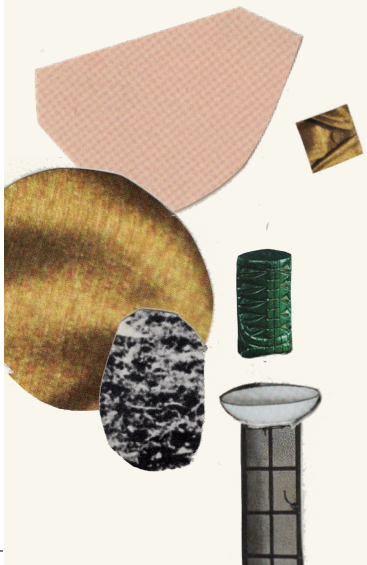


Atelier Paul Morel  
**BAR NIGHTS**  
バーナイト

**BRUNCH**  
**MENU**



## Wines per glass

### White

**Fattoria San Lorenzo Le Oche 2021** 8,50 / 44  
Marche  
VERDICCHIO

**Gino Pedrotti L`Aura 2021** 11 / 55  
Trentino  
NOSIOLA / CHARDONNAY

**Nervi Conterno Il Rosato 2022** 12 / 60  
Piemonte  
NEBBIOLO

### Red

**Roccafiorè Melograne 2022** 8,50 / 44  
Umbria  
SANGIOVESE

**Lamoresca Nerocapitano 2022** 10,50 / 52  
Sicily  
FRAPPATO

**Brovia Dolcetto d'Alba Vignavillej 2020** 11 / 55  
Piedmont  
DOLCETTO

### Sparkling

**Freixa Rigau Cava Natura Millisima Reserva** 9,50 / 50  
Catalonia  
MACABEO, XAREL-LO, PARELLADA

## Slushy cocktails

Smokey Yuzu Margarita

## Japanese Highballs & Coolers

Mikan Mimosa - amaro - geranium

Mezcal Negroni - hoja santa - palo santo

Garibaldi - fluffy orange - vanilla

Peruvian Mule - pisco - shiso

Japanese Bloody Mary - Haku vodka - lime

## Sake by the glass

Yoigokochi Yuzu Sake 11

Heiwa Shuzō Kido Ginjo 10

Tamagawa Ice Breaker 13

Akishika Shuzō Yama 13

Wakabayashi Shuzō Ishi No Kanbasi 13

Tamagawa Yamahai 2018 12

## Umeshu

Heiwa Shuzō Suppai Umeshu 11

Heiwa Shuzō Natsu Mikan 13

Mori no Kura Shiso Umeshu 14

## Bar Brunch Menu

### Oysters & Raw

Zeeland oyster & yuzu kosho mignonette

Zeeland oyster cocktail - sake tini - lychee

Hamachi sashimi - wasabi citrus - beef heart

### Snacks

Focaccia & olive oil

Salted anchovies & lemon thyme

Pastrami sandwich

Picanha Brisaola di Madesimo

Burrata - tomato & strawberry - yuzu miso

Holstein beef tataki - chimichurri - ponzu

### Fried Chicken

Fried chicken sando - ranch sauce - jalapeño

+ supplement *Imperial Heritage Caviar* 10 gr / 27,50

### Sweets

Banana Split & dulce de leche



65 pp

### A la Carte

Zeeland oyster & yuzu kosho mignonette pp 6

Zeeland oysters & Imperial Heritage Caviar<sup>3pc</sup> / 10gr 40

Zeeland oyster cocktail - sake tini - lychee pp 7

Zeeland oyster - Rubia beef fat - tare pp 7

