

AG x Fireside

4 hands dinner menu

\$2488 per person

Stone Axe Wagyu slider with
mushroom duxelle and Nordic XO

Flamed Stone Axe Wagyu MB 9+ with Beef Garum

Oyster on the coals, trumpet mushroom tea, wagyu

Grilled artichoke flower, wagyu cecina

Bone marrow "Flintstone" with beef tartare,
beer braised onions and caviar

Grilled "Kokotxas" codfish necks, aged tallow pil pil,
peas and caviar

AG 'GrandCru' Swedish Ayrshire "SRB"
100+ days dry aged Tallow aged Ribeye

AG signature sides

AG bernaïse sauce

Baked potatoes with garlic butter

Baked tomato

Frillace sallat, Citronette and parmesan

AG Muddcake with french patisserie cream

FIRE§IDE



FIRE\$IDE

ART OF OPEN-FIRE DINING

the
RARE
tour

