


COLD

Mushroom tartar  16
wild mushrooms, wasabi, tarragon,
cooked yolk, nuts, crumble

Perfect trout 18
semi-cooked trout, house ponzu,
bonito, puffed millet, wasabi

Sea bream aguachile 22
raw sea bream, lemon balm, coriander
shishito, elderflower caviar, cranberry

Fish Belly 16
Fish belly tartar style, sésame, seaweed,
gooseberry, radish, puffed rice

Beef Tartar Comté Hazelnuts 21
raw filet mignon cubes, hazelnuts,
Comté cheese, pickles - with fries

Funky Cauliflower  14
garlic cauliflower, coco broth,
lemongrass, ginger, lime, served warm

Autumn Scallops 25
seared scallops, curry cream sauce, brussels,
millet, puffed rice, orange, served warm

SMALLER

Carrot, home cheese, nuts  7

Parsnip puree, hazelnut, honey  8

Salad, pickles, sesame, nuts  7

Foie gras, fleur de sel, bread 12


Fries truffle & parmesan 7


Fries fleur de sel 5


House mayo 1

Bread & herb butter 3

HOT

Pistachio Gnocchis  19
gnocchis, basil, pistachio butter, red
currant, parmesan, pine nut, rye

Wild Risotto  25
Blanc de gris Oyster mushrooms
truffle, parmesan, wild mushrooms

Brussel sprout Caesar 14
pan-fried Brussels sprouts, bacon,
Caesar sauce, parmesan, croutons
Without bacon 

Pork belly party 30
corn bread, cucumber kimchi, red
cabbage, house hoisin

Sweetbreads sesame 37
seared sweetbreads, sesame kale,
root puree, caramel tile

Cheeks and Parsnip 35
braised beef cheek, parsnip puree,
shallot, seasonal pickles

SHARING IS CARING price of
the day
Royal Sea Bream or Beef Rib

DESSERTS

Negroni Baba 14
Bombay & martini rosso infused baba,
Campari granité, hibiscus gel, almond
crumble, white chocolat ganache

Carrot, cardamom 12
Carrot cake, cardamom icing, vanilla

- Don't forget to tell us about your allergies or dietary restrictions.
- We have a lot of gluten free options !