

STARTERS

- Spinach and prawn croquette with codium seaweed mayonnaise. (1u.) 3.5
- Steak tartare on crispy shiso, cantabrian anchovies and smoked roe. 19.5 ●
- Tuna tiradito with Thai mango gazpacho, som tam and spiced mayonnaise. 24.5 ●
- Stracciatella with glazed carrots in XO sauce, crispy buckwheat and herbs. 17.5 ● ●
- Kimchi and cauliflower taco with cashew cream and pistachio dukkah. (1u.) 7.5 ● ●
- Popcorn falafel balls with asian tahini sauce and sumac marinated onions (3u.) 10.5 ● ●
- Flame-grilled aubergine with tahini sauce, caramelized kimchi, poached egg and herb salad. 18 ● ●
- Roasted cauliflower with tahini sauce, pickled lemon gremolata, lime and ginger. 16.5 ● ●
- Grilled octopus and grilled leek with japanese style hollandaise and katsuobushi. 21.5 ●

MAIN DISHES

- Free-range shawarma-style chicken, marinated vegetables and garlic cream. 22.5 ●
- Beef tenderloin katsu with black garlic cream, chimichurri, and sea herbs. 26
- Chargrilled "Label Rouge" salmon with miso crust, celeriac pureé and pak choi. 25.5
- Grilled turbot with beetroot goulash, beef tendons, and chanterelle mushrooms. 25.5 ● ●
- Rigatoni Pasta with tempura octopus, Manchego cheese and sun-dried tomato and chorizo sauce. 21
- Rice noodles with miso and gochugaru sauce, herb salad, and prawns or smoked almond tofu. 21.5 ● ●
- Yellow Thai curry with quinoa, pumpkin, shiitake mushrooms and Heura (Plant based chicken alternative). 20.5 ● ●



ALLERGEN TABLE



BRUNCH MENU

*Pita bread, dip of the week,
and marinated olives. 8.5 ●

Lactose free ● Vegetarian ●
Gluten free ● Vegan ●
Adapt. Vegan ●

Prices include VAT.

MENU