

Menu

Mediterranean tuna crudo	18€
<i>Nori seaweed caviar, wasabi cream, rice tuile, samphire pickles and glazed fennel</i>	
Vitello tonnato	16€
<i>Cacio e pepe cream, mustard seeds, courgette flower, baby capers, toasted hazelnuts</i>	
Flame-seared prawns	17€
<i>Fermented milk prawn nage, pork belly, marinated cucumber, burnt lemon oil, coriander, prawn head powder</i>	
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Grilled octopus	32€
<i>Muhammara sauce, paprika oil, herb mashed potatoes, courgettes and black shallot</i>	
Sea bass & clams	31€
<i>Wild asparagus, clam cream, green oil, heritage tomatoes and herb butter</i>	
Iberian pluma	32€
<i>Unagi glaze, raspberry condiment, roasted new potatoes, oyster mushrooms and enoki</i>	
Pistachio falafel 🌱	25€
<i>White sauce, olive condiment, local shiitake mushrooms, crispy onions, bread tuile, herb oil</i>	
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Fresh Goat's Cheese 🐐	11€
<i>Rosemary honey, pine nuts and chervil sorbet</i>	
Roasted Peach	12€
<i>Blood peach sorbet, thyme ganache and buckwheat streusel</i>	
Blueberry & Tonka	12€
<i>Tonka mascarpone siphon, blueberry-ginger gel, sponge and blueberry paper, shiso</i>	
Rice Pudding	11€
<i>Chayote, pecans, vanilla-miso caramel and lovage syrup</i>	

STARTERS

MAIN COURSES

DESSERTS