

The Menu

SET TASTING MENU 51

Crispy Olives whipped yoghurt, hot saffron honey, sesame
Grilled red prawns pul biber brown butter, lemon

✳

Tomatoes sumac pickled shallots, ancho chili dressing
Buffalo mozzarella, lovage & tomato pesto, pickled grapes

✳

choose your main course

Wild herb gnocchi parmigiano creme, asparagus
Grilled mackerel saffron tahdig, pickled lemon salsa verde

✳

White chocolate mousse salted strawberries, rhubarb, allspice oil

A LA CARTE

SMALL

Grilled semolina flatbread, brown butter, nigella seeds 3
Crispy Olives, whipped yoghurt, hot saffron honey, sesame 10
Grilled white asparagus, almond creme, fried nettles 12
Buffalo mozzarella, lovage & tomato pesto, pickled grapes 15
Grilled red prawns, pul biber brown butter, lemon 15

MEDIUM

Tempura feta, grilled radishes, watermelon vinaigrette 16
Cured white fish, vadouvan curry, habanero & vanilla oil 16
Tomatoes, sumac pickled shallots, ancho chili dressing 16
Spaghetti caviar, parmigiano butter, yolk 22

LARGE

Wild herb gnocchi, parmigiano creme, asparagus 24
Chicken schnitzel, grilled romano beans, nduja butter 24
Grilled mackerel, saffron tahdig, pickled lemon salsa verde 26

SWEET

White chocolate mousse, salted strawberries, rhubarb, allspice oil 13

hol  day