

DINNER

STARTER

Bread | spread | olive oil |
coarse sea salt **L V** 6,00

Feta tempura | spicy tomato chutney | honey |
basil | roasted focaccia **V** 9,75

Carpaccio | herb mayonnaise | Parmesan cheese
roasted tomato **G** 13,00

Crevettes | saffron courgette | potato croquettes
| fennel | chorizo | langoustine mayonnaise 9,50

SOUP

Spinach soup | Heezer goat cheese | garlic
croutons **V G** 7,50

Soup of the week |
ask our team for information 6,50

SALAD

Grilled halloumi | herb pesto | grilled eggplant |
cherry tomatoes | almond shavings | baby spinach
V G 15,00

Beluga lentils | smokes mackerel | roast fennel |
apricot | green beans | cashew | honey-dille
dressing **L G** 15,50

MAIN

Vietnamese veal stew | cauliflower rice | cold rice
noodle spring roll | soy-sesame dip | cucumber-
coriander salad | seroendeng **L** 19,50

Stewed pork cheek | grilled romanesco | sweet
potato crème | sage | orange-thyme oil **G** 19,00

Ling fillet | herb barley | broad bean crème |
watercress - zucchini salad with lemon vinaigrette |
red onion crisp 19,50

Eryngi king oyster mushroom | crispy polenta |
vichyssoise with hazelnut and lemon | chervil crème |
red beetroot crisps **V G** 17,00

DESSERT

Raspberry pistachio parfait | limoncello foam |
merengue **V G** 8,00

Crème Suisse | red fruit | almond crumble **G** 8,00

L = LACTOSE FREE G = GLUTEN FREE

V = VEGETARIAN * = WITH FRIES

ALLERGIES? ASK OUR STAFF