

DINNER

STARTER

Bread | tapenade | olive oil |
coarse sea salt L V 5,00

Kolokithokeftedes | parmesan crème | tomato |
Olive crumble V 9,20

Steamed bun | pulled pork | smoked salsa |
crème fraîche | lentil salad 8,75

Candied gambas | garlic bread |
garlic oil L 8,50

SOUP

GLUTEN FREE? ASK OUR TEAM

Creamy zucchini soup | mint V (L) 6,30

Soup of the week
ask our team for information 5,90

SALAD

Watermelon salad | little gem | goat's cheese |
pecan nuts | basil oil | V G 13,00

Carpaccio | lavasmayo | parmezano | hazelnut
crumble | puffed tomato G 14,70

MAIN

Sous vide guinea fowl fillet | fregola tabbouleh |
carrot cream | red onion sauce 17,50

Salmon fillet | salsa verde | grilled fennel | puffed
cherry tomato | potatomuffin 18,50

Parsnip Blini | goat's cheese mousse |
caramelised pecan nuts | beetroot salad
green asparagus V 16,00*

DESSERT

Chocolate | cognac mousse | pistache ice cream |
mandarin meringue G V 8,00

Cinnamon tiramisu | pear gel | V 7,50

L = LACTOSE FREE G = GLUTEN FREE

V = VEGETARIAN

* = WITH FRIES