



MUNCHIES 13

Halloumi, labneh, apricot glaze, strawberry, lingonberry
Cauliflower, sweet green chili, aioli (v)
Seasonal crudites, herb emulsion, kelp caviar (v)

DIPS WITH TANDOORI BREAD 13

Avocado, pea, chermoula, kelp caviar, lemon (v ♡)
Tahini, sesame, rhubarb, strawberry, pistachio dukkha (v ♡)
Yoghurt, pickled lemon, black olive caramel, za'atar

ROOTS & GREENS 16

Zucchini, confit tomato, hollandaise, chickpeas, lemon balm (v)
Cabbage, apple, habanero, vanilla, peanut butter, cherry compote (v)
Seasonal greens, honey turnip, sesame, chili, ginger, miso, truffle, parmesan (v ♡)

COMFORT 18

Risotto, lemon, saffron, mint, peas, dill, parmesan
Gnocchi, aubergine, olives, capers, arrabiata, bechamel, lime (v)
Tortilla, Oyster mushroom, chipotle, chocolate, butter beans, peach salsa (v)

SWEETIES 14

Chocolate mousse, mascarpone cream, sour cherries
Strawberry tart, lemon passion curd, vanilla creme, lemon balm (v)

Please let us know about diets and allergies, and we'll look after you.
v= vegan. v ♡ = vegan option

SUMMER MENU 56

Halloumi, labneh, apricot glaze, strawberry, lingonberry

Zucchini, confit tomato, hollandaise, chickpeas, lemon balm

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Tahini, sesame, rhubarb, strawberry, pistachio dukkha,
tandoori bread

Seasonal greens, honey turnip, sesame, chili, ginger,
miso, truffle, parmesan

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Risotto, lemon, saffron, mint, peas, dill, parmesan

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Chocolate mousse, mascarpone cream, sour cherries

Wine pairing 46

Nude beverage pairing 36

3 glasses



VEGAN SUMMER MENU 56

Cauliflower, sweet green chili, aioli

Zucchini, confit tomato, hollandaise, chickpeas, lemon balm

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Tahini, sesame, rhubarb, strawberry, pistachio dukkha
served with house bread

Seasonal greens, honey turnip, sesame, chili, ginger,
miso, truffle, vegan parmesan

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Gnocchi, aubergine, olives, capers, arrabiata, bechamel, lime

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Strawberry tart, lemon passion curd, vanilla creme, lemon balm

Wine pairing 46

Nude beverage pairing 36

3 glasses

