



MUNCHIES 13

Halloumi, labneh, apple glaze, lingonberry

Tempura cauliflower, sweet green chili, aioli (v)

Carrots, peanut butter, sesame, sea buckthorn, maple syrup, sunflower granola (v)

DIPS WITH TANDOORI BREAD 13

Avocado, pea, chermoula, kelp caviar, lemon (v♡)

Whipped tahini, sesame, apple compote, lingonberries, walnuts (v♡)

Yogurt, pickled lemon, black olive caramel, za'atar

ROOTS & GREENS 16

Zucchini, confit tomato, hollandaise, chickpeas, lemon balm (v)

Heirloom tomato, coconut feta, cucumber, harissa, seasonal herbs, currants (v)

Seasonal greens, honey turnip, sesame, chili, ginger, miso, truffle, parmesan (v♡)

COMFORT 18

Risotto, corn, feta, pickled jalapeno, mint, lime

Gnocchi, zucchini, kale, arrabiata, chili, bechamel, seasonal greens (v)

Taco's, Oyster mushroom, chipotle, white beans, salsa (v)

SWEETIES 14

Chocolate mousse, mascarpone, blueberry soup, banana caramel popcorn

Apple cake, saffron anglaise, pumpkin seeds, spiced oats (v)

Please let us know about diets and allergies, and we'll look after you.

v= vegan. v ♡ = vegan option

TASTING MENU 56

Halloumi, labneh, apple glaze, lingonberry

Heirloom tomato, coconut feta, cucumber, harissa, currants

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Yogurt, pickled lemon, black olive caramel, za'atar,
tandoori bread

Carrots, peanut butter, sesame, sea buckthorn, maple syrup,
sunflower granola

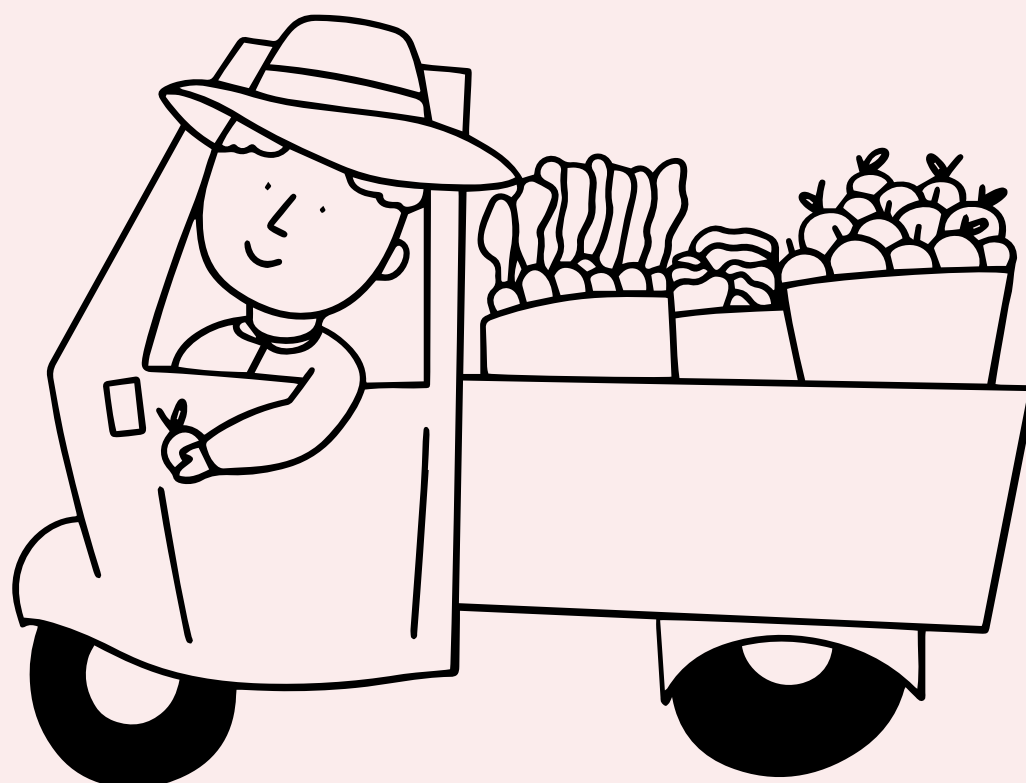
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Risotto, corn, feta, pickled jalapeno, mint, lime

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Chocolate mousse, mascarpone, blueberry soup,
banana caramel popcorn

Wine pairing 46
Nude beverage pairing 36
3 glasses



VEGAN TASTING MENU 56

Tempura cauliflower, sweet green chili, aioli

Heirloom tomato, coconut feta, cucumber, harissa, currants

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Avocado, pea, chermoula, kelp caviar, lemon,
house bread

Carrots, peanut butter, sesame, sea buckthorn, maple syrup,
sunflower granola

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Gnocchi, zucchini, kale, arrabiata, chili, bechamel,
seasonal greens

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Apple cake, saffron anglaise, pumpkin seeds, spiced oats

Wine pairing 46

Nude beverage pairing 36

3 glasses

