

MENU

4-courses	43/46
4-course wine pairing	30
5-courses	53/56
5-course wine pairing	37.5

DISHES

rainbow carrot - mustard - parsley	10
stracciatella di bufala - topinambur - pear	13
mackerel - lemon grass - jalapeño	14
steak tartare - pimenton de la vera - horseradish	14
romanesco - kale - mint	12
butternut squash - miso - shimeji	15
sole - dutch shrimp - celeriac	18
duck - chestnut - persimmon	18
apple - calamansi - almond	8.5
choux - chocolate - sea buckthorn	8.5

please let us know if there are any allergies or dietary

SNACKS

sourdough bread with butter	4.5
oeuf mayonaise - green curry	5.5
chickenliver parfait - pickles	8.5
three cheeses from Kef	12