

RESTAURANTS

STARTERS

Red Tataki Tuna	17	Tartare trompe l'oeil	13
Ponzu sauce, apple, shiso, grenade.		Beetroot tartare, capers & quail egg	
Korean Spare Ribs	15	Burrata di Puglia (250gr)	17
Slow cooked, fermented chili barbecue sauce, housemade pink kimchi.		Ancient tomatoes, sherry vinegar reduction, onion pickles, basil.	
Mega Tiger Shrimps	16	Aubergine Miso	11
Thai style, ginger & crispy wonton.		Cashew, spring onions.	

MAINS AND SIDES

(We recommend one main and one side per person)

Cabillaud Noordzee	21	Argentinian Rib Eye (250gr)	23
Kale, yuzu & sunflower seeds pesto.		Chimichurri sauce.	
Mediterranean Chicken	16	Crispy Ta'amiyya	15
Smokey grilled chicken, dates & kalamata olive sauce, tarragon & clementines.		Revisited falafels, a fresh yoghurt & mint sauce, pickles of cucumber.	

Fennel	8	Chou Pointu	8
Grilled with almonds & orange dressing.		Tarator & sumac.	
Pommes Grenailles	7	Roasted Carrots	8
From l'Île de Ré & roasted in our oven.		Spices, pickle mustard & crispy breadcrumbs.	

DESSERTS

Tahini Brownie	9	Strawberry & Pistachio	9
Tonka cream, toasted sesame.		Porto reduction, cosmic rainbow icecream.	