



LUNCH MENU*

Amuse-bouches

Marinated bluefin tuna, leek & nettle

Roasted chicken thigh, white asparagus & stew

First strawberries, yogurt & herbs

Petits fours

Two courses - 65,00€

Three courses - 85,00€

**Prices per person, including VAT, excluding beverages.
This menu is provided as a sample and may vary according to
harvest, catch and seasonality.*



TASTING MENU*

Amuse-bouches

Green asparagus, hemp & rock jelly

Pollock, artichoke & almond

Poultry, lettuce & wild garlic

Potato, cuttlefish & black truffle

Cheese, rice bread & mixed greens

Chocolate, coffee & lentil

Rhubarb, cream & herb

Petits fours

Five courses - 145,00€

Seven courses - 165,00€

***Prices per person, including VAT, excluding beverages.*

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harvest, catch and seasonality.*