

COLD

Burrata v - salsa verde - pickled marloeskes - green asparagus - coriander seed 13.5

Leek vgn - leek from the bbq - peas - cashew nuts - rocket oil - buckwheat - coconut milk 13.5

Crudo - red bream - paprika broth - kumquat - rouille - long red pepper 14

Steak tartare - piment d'Espelette - chorizo - padron pepper - crispy potato - egg yolk - semi sundried tomato 14.5

WARM

Cauliflower v - cauliflower from the bbq - miso yoghurt - pine nut - za'atar- sun-dried tomato - agrodolce 14

Aubergine vgn - aubergine stew - curry leaves - giant beans - green beans - dukkah - herbs from Edwin's garden 14

Cod - maple syrup - braised fennel - sauce of roasted fish bones - sea vegetables 15.5

Pork belly - miso and chipotle glaze - corn puree - rainbow chard - tomatillo - bbq corn - jalapeño - coriander 15

Côte de boeuf - from 400 gr - dry-aged Holsteiner - brown butter - shallot - chives 100gr 12.5

SIDES

Fries v - fries from the Frietboutique - homemade mayonnaise 5.5

Baby gem vgn - spring onion - cucumber - dill - radish 5.5

Courgette vgn - from the bbq - 'Ladolemono' - capers - dill - sumac 6.5

DESSERTS

Peanut ice cream v - peanut brittle - warm gianduja sauce 11

Pineapple vgn - pineapple from the bbq - caipirinha sorbet - cachaça - kaffir lime 9.5

Rhubarb v - rhubarb cream - rhubarb compote - lavender labneh - halva - pistachio - basil 10.50

Cheese selection from Kef v (4) - plum compote - pane carasau 14