

## COLD

**Burrata** v - Heirloom tomato - melon - ouzo - pine nuts - rose vinegar - coriander seed 13.5

**Yellow beetroot** vgn - ajo blanco - yeast emulsion -  
pickled cherries - watercress - amaranth 13.5

**Crudo** - sea bass - paprika broth - kumquat - rouille - long red pepper 14

**Steak tartare** - Black Tiger prawn - tarragon and wasabi emulsion -  
codium - kohlrabi - prawn cracker 14.5

## WARM

**Pointed cabbage** v - from the BBQ - toasted peanut sauce - Thai salad - fried lotus root 14

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

**Mackerel** - sauce vierge - semi-dry tomato - kalamata olives - broad beans - oregano 14.5

**Lamb rump** - from the BBQ - anchovies - roasted cauliflower puree -  
macadamia - preserved lemon - fennel 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

**Cherry tomato** vgn - basil emulsion - carob rusk - oregano 6.5

## DESSERTS

**Peanut ice cream** v - peanut nougatine - warm gianduja sauce 11

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

**Verbena panna cotta** v - strawberry negroni granite -  
star anise and tonka bean yoghurt - pistachio 11

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