

## COLD

**Burrata** v - BBQ courgette - pickled delicata pumpkin - miso - sage - coriander seed 13.5

**Steak tartare** - anchovies - capers - fried kale - parmesan -  
olive and carob crumble - egg yolk cream 14.5

**Salmon** - turmeric - red cabbage - buttermilk - preserved lemon -  
apple - kohlrabi - nasturtium 14

**Jerusalem artichoke** vgn - mandarin - carrot - Ras el Hanout -  
dukkah - black garlic - pomegranate 13.5

## WARM

**Yellow beetroot** v - beurre blanc of seasonal vegetables - walnut salsa -  
tarragon - herbs from Edwin's garden 14

**Cod** - 'fricasse' - celeriac - fried and fermented brussel sprouts - pickled mussels - dill 15

**Pork belly** - coffee and bourbon rub - white onion puree -  
pineapple chutney - rainbow chard - buckwheat 14.5

**Aubergine** vgn - yellow curry - tomato emulsion - puffed rice - coconut - Thai basil 14

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

## SIDES

**Fries** v - from Frietboutique - homemade mayonnaise 5.5

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

**Tenderstem broccoli** vgn - tahini - miso - pickled chilli - amaranth 6.5

## DESSERTS

**Chestnut** vgn - 'melomakaronο' - chestnut cream - pine oil 11

**Pear** v - poached pear in mavrodafni - vanilla ice cream - long red pepper - pecans 9.5

**Salted caramel pudding** v - cacao and buckwheat crumble - Greek coffee cream - ginger 11

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