

ENGLISH

Allergen information available

STARTERS

TO GET STARTED

Bread | 8.5
Various types of bread, olive tapenade, hummus and salted butter

COLD STARTERS

Carpaccio | 10.75
Beef carpaccio with arugula, Amsterdam onion, sunflower seeds, and hot honey-aquafaba mayonnaise

Salmon Stack | 11
Tompoes with red salmon cream and dill cream cheese mousse, lamb’s lettuce, radish, roasted ume sesame, and syrup of salted liquorice

East Meats West | 11.75
Steak tartare with a soy glaze, capers, Parmesan cream, slow-cooked egg yolk, anchovy-parsley mayonnaise, and carrot chips

MAIN COURSES

Chef’s Special | Day Price *(Extra charge of +4 for a 3 or 4-course menu)*
Alternating meat dish with matching garnish

Char Siu | 23
Pork belly Cantonese style with bean sprouts, grilled vegetables, roasted fennel served with prawn crackers, flatbread, and a bacon-raspberry jam

Spring Tide | 22.5
Fried plaice fillet with pea and watercress cream, spinach leaves, and beetroot with oven-roasted baby potatoes, popped mustard seeds, and citrus butter

Crispy Fennel | 21
Crispy, spiced deep-fried fennel served with a sweet potato tart with Parmesan, tomato pesto, and a dip of sour cream with tarragon and Japanese mustard greens

Bowl Away | 20  Can also be vegan
Quinoa with roasted sweet potato, avocado smash, feta, tomato, cucumber, arugula, and a mustard mango salsa

DESSERTS

Alladin Magic | 9
Persian baklava cake with cardamom and rosewater yogurt, coffee foam, caramel sauce, and pistachio ice cream

Island Heat | 9
Coconut and chocolate cream with an orange mousse, toasted marshmallows, chocolate crumble, shredded coconut, and vanilla ice cream

Sunshine Crunch | 9.5
Vanilla pavlova with marinated pineapple, passion fruit gel, lime ice cream, and fresh mint crumble

CREATE YOUR OWN MENU

3-course menu	37.5
4-course menu	44.5
3-course tasting	44.5
TIP FROM THE CHEFF	

An element of surprise

from 2 people	12
Let yourself be surprised and discover our starters	p.p.

Beet Hummus Feast | 11.5  Can also be vegan
Beet hummus with fried wrap, grilled zucchini, sticky tempeh, roasted chickpeas, goat cheese, olives, and arugula

WARM STARTERS

Soup of the day | 6.5

Choripán | 11.75
Spicy grilled chorizo on toasted sourdough bread with garlic and chimichurri, served with a fresh salsa criolla

Catch a Zest | 12
Sea bream fillet with black garlic fregola, sun-dried tomatoes, little gem lettuce and lemon dressing, topped with pangrattato

Share a mood, share some food

from 2 people <i>(Extra charge of +4 for a 3 or 4-course menu)</i>	26
Taste our main courses together	p.p.

Stracotto | 23.5
Italian-style beef stew with gnocchi in tomato sauce, basil, and pecorino

Piri Piri | 21.5
Grilled chicken glazed with oregano, garlic, and chili piri piri served with a coleslaw with couscous, peach, corn, and spicy onion sauce

Smokin’ Nuts | 24.5 *(Extra charge of +5 for a 3 or 4-course menu)*
Bavette with grilled vegetables, oven potatoes, parsnip-coffee cream, and hazelnut demi-glace

Intense Flavour | 20.5
250g homemade beef burger with lettuce, tzatziki, tomato, red onion, cheese, bacon mayonnaise and skin on fries

Fish of the day | Day Price
Daily changing fish with matching garnish

Finishing touch

from 2 people	9.75
Be tempted by a tasting of desserts	p.p.

Cheese Platter | 14 *(Extra charge of +5 for a 3 or 4-course menu)*
Four types of cheese with matching garnish

Coffee Complete | 8
One cup of coffee/tea with various homemade delicacies

 **Like to eat Vegan?**
That's no problem! Besides choosing from the menu, you can ask for the vegan menu of the day!