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SEAFOOD

La Zelandaise Oysters – 29,- / pc

I. Passion fruit / ponzu / wasabi
II. Beetroot sourdough / dill oil / cultured milk / lemon
III. Lemon / Tabasco

Crudo – 55,-

fjord trout with ponzu / fresh passion fruit / wasabi & seaweed mayonnaise / shiso / daikon

Tacos – 44,-

2 corn taco fritters / pollock (fish) in beer batter / avocado / mango / red cabbage / coriander / peanuts / chipotle mayo / habanero sauce

Cuttlefish – 39,-

grilled cuttlefish / corn / lime / nduja / potatoes / Parmigiano Reggiano / egg yolk / pickled Padrón peppers / crème fraîche

FLATBREADS

Oyster Mushroom – 29,-

oyster mushroom / button mushroom / rosemary / cream / garlic / homemade ricotta / truffle oil

Caponata – 29,-

Sicilian braised vegetable caponata / stracciatella / parsley

Lardo – 26,-

Italian cured pork fat / runny egg yolk / cracked black pepper

Mouclade – 35,-

_Moules de Bouchot in a creamy sauce with curry, cider and cognac / chives

Poultry – 29,-

pan-fried poultry in spicy Tunisian harissa paste / liver / hearts / drumstick / tahini / chili / coriander / red onion with sumac

Za'atar – 19,-

Lebanese za'atar spice blend / olive oil / garlic

Steak Tartare – 55,-

hand-chopped Polish beef (ligawa) / pickled cucumber / vitello tonnato / Parmigiano Reggiano / marinated red pepper / freshly baked flatbread / dill

MAINS

Monella Alpina Tenderloin – 139,-

Monella Alpina beef tenderloin, dry-aged for 2 weeks / Espagnole sauce with pepper and bacon / dill oil / potato purée with ricotta / roasted meshwiya vegetables / buckwheat popcorn

Picanha Steak – 49,- / 100 g

Polish beef, picanha cut (200–300 g) / Espagnole sauce with pepper and bacon / dill oil / potato purée with ricotta / roasted meshwiya vegetables / buckwheat popcorn

Lamb Kebab – 59,-

house-made lamb kebab from whole carcass / tahini / sumac onion / parsley / tzatziki / chili / mint / coriander / romaine lettuce

Labneh – 36,-

Lebanese yogurt cheese / red chicory / charred beetroot / macadamia nuts / orange / honey / date vinaigrette

Beef Rib – 65,-

beef rib / green wheat / Ramiro pepper / tomato sauce / Yemeni zhug sauce / dill

Feta – 59,-

feta in filo pastry / honey / pistachios / tomato salad / truffle oil / chili / parsley / semi-dried black olives

Celery Schnitzel – 46,-

salt-baked celery cutlet / black lentils / romaine lettuce / pickles / coriander

Bucatini – 45,-

homemade pasta / charred cauliflower / chili / garlic / hazelnut / Catalan romesco sauce / lemon / Parmigiano Reggiano

Hummus – 39,-

house-made hummus / spicy Syrian muhammara dip / pomegranate molasses / Syrian dukkah spice / freshly baked za'atar flatbread / garlic / turmeric-pickled cauliflower

Batata Harra – 25,-

fried potatoes / harissa / sour cream / coriander / preserved lemon

DESSERT

Basque Cheesecake with Compote – 29,-

with orange and olive oil, salt

Sticky Toffee – 35,-

with miso caramel, cocoa crumble, and lavender–lime ice cream

Chocolate Mousse – 29,-

72% cocoa chocolate / house-made gooseberry preserve / Patrón XO Café / filo with dukkah / salt

Cheese Board – 69,-

chef's special cheese selection: Maroilles AOP / Tommy Berry aux Espelette / Caprino Stagionato Sardo Lentischio / Johnny Longknife 20+ / quince marmalade / crackers / pickles