

6 course menu 85

wine pairing 54

Yellow beetroot - sheep's milk yogurt - ras el hanout

Trout - breakfast radish - butter lettuce

Cauliflower - green mole - pistachio

Monkfish - Opperdoezer Ronde - razor clam

Lamb neck - silver beet - rhubarb

Black sesame - raspberry - seaweed

A la carte

Extra dish 17.5

Fennel - orange - beurre blanc 22.5

250g Dry aged rib-eye - béarnaise 45

Whole turbot - ricotta - grilled lettuce - kombu *day price*

Milky Oolong - milk chocolate 15

Cheese selection L'Amuse 12.5



Sparkling by the glass

NV Domaine Dugois, Crémant du Jura Brut, France - 10

NV André Robert, Brut, Champagne, France - 15

Cocktails - 12

Negroni

Campari - vermouth - gin

Dark & Stormy

Rum - ginger beer - lime

Smoking Mirrors

Whiskey - Averna - DOM Benedictine

Rhubarb Spritz

Gin - rhubarb syrup - Crémant

Non-alcoholic - 8

Prisecco

Rhubarb - apple - rose

Unusual GT

Keve Genener 0% - tonic

