

5 courses	65
wine arrangement	40
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extra dish	15
rib eye	18 /100 gr
cheese	12,5



I

chefs choice

Gem lettuce, white bean, aji amarillo

II

Duck heart, tamarind, peanut, grape

Yellow beetroot, sheep's milk yoghurt, raspberry

III

Red mullet, cauliflower, shiitake, crustacean sauce

Cauliflower, almond, date, chickpea

IV

Lamb 'char siu', green olive, tomato, baharat

Fennel, orange, beurre blanc

V

Rhubarb, pistachio, feta cheese, timut pepper

Chocolate, black trumpet, hazelnut, goat's milk ice cream

Sparkling wine by the glass

Vendrell Olivella Brut Nature, Girona, Spain - 10

Ayala Brut Majeur Champagne, France - 15

Cocktails - 12

Negroni

campari - del Professore rosso - gin

Southside

wild blossom gin - lime - mint

Non alcoholic - 8

Grapefruit Sour

grapefruit - agave syrup

Prisecco

sparkling apple/rhubarb juice

Not your usual GT

Kever Genener 0% - Fever tree tonic