



6 courses set menu 85

Pumpkin - almond - sage - orange

Langoustine - beef fat - Granny Smith - brioche *

Chicory - squid - fish roe

Fennel - orange - beurre blanc

Wild duck - beetroot mole - blackberries

Sea buckthorn - beurre noisette - honeycomb

Wine pairing 54

A la carte

Extra dish
17,50

Rib eye - hollandaise - leek
bone marrow
18 / 100 gr

Whole turbot - iceberg lettuce - kombu
daily price

Cheese plate
15

Chocolate - raspberry - capsicum - Espelette pepper
15

Walnut - fig - cinnamon
15



Sparkling by the glass

Família Oliveda Reserva Brut Nature, Spain – 10

Ayala Brut Majeur Champagne, France – 15

Cocktails – 12

Negroni

Bitter sweet aperitif

Smoking Fire

Citrus expression - spicy - slightly bitter

Orchard Sour

Fruity - sweet & tart- smooth

Heritage 176

Herbal notes - old fashioned - - 'Belvedere Malted Rye Vodka'

** cocktail pairing - Langoustine, apple & brioche*

Non alcoholic – 8

Cherry Smash

Fresh - dark fruit - fizz

Prisecco

Sparkling sour apple - quince - gooseberry

Not your usual GT

Kever Genener 0% - Fever tree tonic