

ENOTECA
DE OLYPHANT

Aperitivo

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|---|-----------|
| Schiacciata - Lemon or Lobsterbutter | 6.5 / 8.5 |
| Schiacciata - Ricotta - Citrus - Olive | 7.5 |
| Zucchini flower fritter - Penja Peper - Lemon mayo | 8 |
| Langoustine toast - Lardo di Colonnata - Harissa | 12 |
| Rösti - Speck - Taleggio - Onion | 7 |
| Rösti - White asparagus - Egg yolk cream - Aged artisan Gouda | 7 |
| Italian charcuterie | 12 |

Starter

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| BBQ artichoke - Broad beans - Lemon dressing - Tarragon | 14 |
| Ravioli of red beetroot - Stracciatella - Balsamico - Hazelnut | 13 |
| Bluefin tuna crudo - tomato water - red chili - shiso | 16 |
| Steak tartare - Leccino olive - Croutons - Mizuna | 15 |

Pasta

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| Tagliolini - Wild garlic - Marigold Egg | 16 |
| Pappardelle - Oxtail ragú - Parmigiano Reggiano D.O.P. | 19 |

Main

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| Fennel - Roasted garlic beurre blanc - BBQ green peas - samphire | 21 |
| White asparagus - Chicken jus - Morel - Chicken liver | 23 |
| Monkfish - Veal jus - Razor clams - Cockles - White bean | 26 |
| Lamb Shoulder - Lamb jus - Eggplant - Strained yoghurt - Za'atar | 26 |

Sides

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|---|---|
| Grilled asparagus - Almond | 9 |
| Fried potatoes - Tarragon mayonnaise | 5 |
| Chicory - Fennel salad - Grapefruit - Sugared pecan | 5 |

Desserts

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| Schiacciata gelato - Pine nuts - Amarene cherry | 6 |
| Rum Baba - Rubarb - Creme Suisse - Szechuanpepper | 11 |
| Tiramisu à la De Olyphant - Chocolate - Hazelnut | 11 |
| Selection of cheeses from Tim | 15 |

Allergies? Let us know!