

Chefs menu (3 courses €50)

Aperitivo

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
Quattro fromaggi croquette	9
Italian charcuterie	12

Starter

BBQ artichoke - Broad beans - Lemon dressing - Tarragon	14
Cherry tomatoes - Lapsang - Ricotta salata - Cardamom ice cream	14
Bluefin tuna crudo - Tomato water - Red chili - Shiso	16
Veal tartare - Smoked eel - Hazelnuts - Watercress	17

Pasta

Tagliolini - Bisque - Gambero rosso tartare	22
Pappardelle - Oxtail ragú - Parmigiano Reggiano D.O.P.	20

Main

Fennel - Roasted garlic beurre blanc - BBQ green peas - Samphire	21
White asparagus - Mushroom sauce - Duxelles - Morel	23
Monkfish - Veal jus - Razor clams - Cockles - White bean	26
Lamb Shoulder - Lamb jus - Eggplant - Strained yoghurt - Za'atar	26

Sides

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

Desserts

Schiacciata gelato - Fig leaf oil - Cherries	6
Tartelette - Tres leches cake - Strawberry - Elderflower	11
Tiramisu à la De Olyphant - Chocolate - Hazelnut	11
Selection of cheeses from Tim	15

Allergies? Let us know!