

Chef's Menu (3 courses €50)

Aperitivo

Schiacciata - Lemon or Lobster Butter	6.5 / 8.5
Schiacciata - Ricotta - Smoked Leccino Olives - Lemon Thyme	7.5
Fried Courgette Flower - Penja Pepper - Lemon Mayonnaise	8
Langoustine Toast - Lardo di Colonnata - Harissa	12
Tartlet - Bluefin Tuna - Smoked Crème Fraîche - Caviar	14
Mortadella Skewer - Salsa Verde	9
Pane Carasau - Bell Pepper - Watermelon	8
Italian Charcuterie	12

Starters

BBQ Artichoke - Runner Beans - Lemon Dressing - Tarragon	14
Crespelle Fiorentina - Cavolo Nero - Pumpkin - Fontina	14
Hamachi - Kohlrabi - Pine Nuts - Bay Leaf Hollandaise	16
Veal Tartare - Smoked Eel - Hazelnuts - Watercress	17

Pasta

Rigatoni - Wild Mushrooms - Caramelised Onion - Sage	19
Pappardelle - Oxtail Ragù - Parmigiano Reggiano D.O.P.	22

Mains

Porcini mushrooms - Crispy Potato - Poached Egg	23
Cauliflower - Olde Remeker - Mustard - Nutmeg	21
Sea Bass - Saffron Salsa - Courgette - Verbena	25
Quail - Poultry Jus - Pancetta - Green Pepper - Summer Truffle	31

Sides

Green Beans - Honey Mustard - Soft-Boiled Egg	8
Fried Potatoes - Tarragon Mayonnaise	5
Little Gem - Green Herb Dressing - Tropea Onion - Parmesan	6

Desserts

Brown Butter Ice Cream - Lemon - Caramel	6
Apple & Pear Crumble - Raisins - Vin Santo - Vanilla Ice Cream	11
Tiramisu à la De Olyphant - Chocolate - Hazelnut	11
Selection of Cheeses from Tim	15

Allergies? Please let us know!