Chef's Menu (3 courses €55 chosen by the chef)

Aperitivo

Schiacciata – Lemon or Lobster Butter	6.5 / 8.5
Schiacciata – Ricotta – Smoked Leccino Olives – Lemon Thyme	7.5
Padron peppers – Chilli cheese – Dill dip	7
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	20
Pappardelle – Oxtail Ragù – Parmigiano Reggiano D.O.P.	22

Mains

Maitake – Jerusalem artichoke - Crispy Potato – Poached Egg	24
Cauliflower – Olde Remeker – Mustard – Nutmeg	21
Redfish – Bisque – Cassis – Langoustine – Green cabbage	26
Roe deer – Game jus – Vol-au-vent – Celeriac	32

Sides

Carrot – Cumin – Stracciatella – 12 year aged balsamic	9
Fried Potatoes – Tarragon Mayonnaise	6
Little Gem – Green Herb Dressing – Tropea Onion – Parmesan	6

Desserts

Brown Butter Ice Cream – Lemon – Caramel	7,50
Apple & Pear Crumble – Raisins – Vinsanto – Vanilla Ice Cream	11
Tiramisu à la De Olyphant – Chocolate – Hazelnut	11
Selection of Cheeses from Tim; choice of 5 different cheeses	4,50

Allergies? Please let us know!