MENU

Tasting Flight   27,90
4 small dishes choose by the chef (for 1 person)

3 course menu   42,90
One course of each of your choice per person. Only available for the whole table.

Chef's menu   49,90 /
Tasting menu of our chef's choice (4 or 5 course per person).   59.90

ANTIPASTI / SMALL DISHES

Focaccia (G)   6,90

Beetroot tartare (M,N,C,Z)   14,90
Beetroot tartare with capers and cherry tomatoes, parsnip hummus, and crackers.

Artichoke crêpes (G,N,C,Z)   15,90
Crêpes filled with artichoke and Jerusalem artichoke in saffron and rosemary sauce, and macadamia parmesan.

Oyster mushrooms (S,M)   14,90
Deep fried oyster mushrooms seasoned with spices, herbs mayo, and capers.

Arancini con funghi al tartufo nero (C)   15,90
Fried rice balls with creamy black truffle sauce, green beans, and fresh truffle.

Salpicão (N,C,M)   14,90
Potato, jackfruit, celery, walnut, raisin, apple and cashew nuts mayo. Served with cime di rapa.

Parmigiana di melanzane (N)   14,90
Fried aubergine baked in fresh tomato sauce, kale pesto, and cherry tomato confit.

Artichoke (N,C,S,M)   15,90
Confit & grilled artichoke with red romesco sauce, aioli sauce, smoked almond, parsley,
taggiasche olives, sea smoked salt.

PRIMI E SECONDI / REGULAR DISHES

Gnocchi (G,S,C,N)   21,90
Homemade gnocchi with salsify sauce, fresh black truffle, and macadamia parmesan.

Risotto (C,S)   19,90
Pumpkin risotto with caramelised red onions, kale chips, and pumpkin seeds & cassava parmesan.
.

Feijoada (S,M,C,Z)   22,90
Black bean stew, marinated tofu, roasted jackfruit, oyster mushroom
and carrot. Served with cassava flour (farofa) with kale, rice, and vinaigrette.

DESSERT

Chocolate mousse, baked pear and peanut brittle (S,N)   9,90

Red wine poached pear, hazelnut cream and Chantilly cream (N)   9,90

Cannoli with pistachio cream (G,N)   9,90

Do you have an allergy? Notify us. We use the following abbreviations:

CONTAINS GLUTEN: G	CONTAINS NUTS: N	CONTAINS LUPINS: L	CONTAINS MUSTARD: M	CONTAINS CELERY: C	CONTAINS SOYA: S	CONTAINS SESAME SEED: Z