

Menu

olives

5,-

crispy cauliflower w. hummus

12,-

baked camembert w. onion jam & walnuts

18,-

octopus tacos

w. red cabbage, pickled fennel & bbq sauce

7,-/ea

braised lamb shoulder

24,-

spicy salmon corners

fried rice cakes w. avocado and spicy king oia salmon tartare

18,- (3 pc)

crispy cocktail potatoes

w. chimichurri

12,-

baked asparagus

w. toasted pistacio & lemon oil

12,-

radicchio & fennel salad

w. orange dressing

14,-

Dessert

burnt basque cheesecake

w. forest fruit compote and almond wattleseed crumble

14,-

affogato

vanilla ice cream with an espresso shot

6,-

espresso martini

spiced rum, mocha liqueur, vanilla, cold drip coffee

18,-