

LUNCH

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Daily from 12:00 till 16:00

SMOKED MACKEREL - SOURDOUGH harissa - granny smith - fennel - dill	9,50	SPICY PEANUT SOUP sweet potato - beans - ginger - kohlrabi	7,50
MANCHEGO - SOURDOUGH rhubarb compôte - Turkish pepper - sumac	8,00	MOZZARELLA SALAD zucchini - hazelnut - green asparagus	10,50 / 16,50
BLACK ANGUS BURGER - BRIOCHE cheddar - creamy avocado - chipotle BBQ	12,50	RICOTTA SAFFRON RAVIOLI sea greens - sage - pecorino - pistachio	12,00 / 18,00
FRESH FRIES WITH MAYONNAISE only in combination with a lunch dish	4,50	CHOCOLATE GANACHE TART strawberry compôte - coconut ice cream	7,50

MEZZE

Daily from 14:00 till 22:30

PAN FRIED OCTOPUS splitpea purée - shito sauce - red onion	9,00	COD ESCABÈCHE fennel - jalapeño - caper mayonnaise	9,00
OVEN ROASTED FETA phyllo dough - olive grape salsa - sesame	7,50	CARROT HUMMUS pomegranate - pine nuts - sprouts	5,00
OYSTERS N°3 lime - ginger - red chilli	3,50 / 17,50	IBERICO HAM salmorejo - crostini - olives	9,50
TZAZIKI WITH PURSLANE pul biber - mint - sunflower seeds	4,50	VEAL KÖFTE tahini - blueberry pickle - cucumber	8,50
BREAD olive oil - za'atar	3,00	MEZZE FOR 2 PEOPLE selection of the chef	p.p. 12,50

BITES

Daily from 12:00 till 22:30

MEAT CROQUETTES mustard (8 pcs)	7,50	NUT MIX smoky broad beans - peanuts - roasted corn	3,50
CHEESE STICKS spicy mango chutney (8 pcs)	7,50	MARINATED OLIVES garlic - pickles - chilli	4,50

GIN & TONIC

HENDRICK'S with fresh cucumber	11,00	BOMBAY SAPPHIRE with fresh lime	10,00
DAMRAK with fresh orange	9,50	COPPER HEAD with coriander & fresh orange peel	12,50
TANQUERAY NUMBER TEN with fresh grapefruit	11,50	GIN TONIC OF THE DAY with hendrick's gin	10,50

We cannot guarantee the absence of allergens in our dishes, please inform your waiter.