

The inspiration of our snacks comes from the warmer areas around the Mediterranean Sea. In size, they are perfect to take in one bite. A good advice is to take in many and share around the table.

### **Snacks**

Focaccia with <i>baba ganoush</i>	30-
Marinated olives from Lebanon	30-
Marcona almonds	45-
Spicy chips of rice and sesame with <i>labneh</i> , <i>baharat</i>	30-
Arancini ai Funghi with piementon	45-
Deep fried Jerusalem artichoke, <i>za'tar</i> caramelized yoghurt	45-
Salad with <i>taramasalata</i> and croutons	45-
Patatas bravas with boquerones and aioli	50-
Chicken liver pâté on toasted bread, pomegranate	55-
<i>N'duja</i> croquet with pickled zucchini	55-
Fried octopus with lime and chili salt	60-
Comté	60-
Epoisses	65-
Prociutto di Parma 18 month's	65
Rosette de Lyon	55-

### **Our chef's selection of snacks**

A selection of 5 snacks to share around the table (min 2 pers) 105-/person

## Starters

Carrots fried with mixed spices, browned butter, tarragon, parmesan, lemon and crispy lentils	95-
Bergamot cured char with fennel salad, salsa verde and artichoke	135-
Seared scallops with smoked blue mussels, sour dough croutons, <i>espellete</i> clam broth, butter	155-
Beef tartar spiced with <i>harissa</i> of beef with mayonnaise, pickled kohlrabi, onion and roasted hazelnuts	135-

## Main Courses

Roasted cauliflower, chestnut sauce, pomegranate and feta	195-
Baked cod, grilled broccoli in <i>bagna cauda</i> and parsley salad	245-
Lamb grilled on a skewer with <i>Ras el hanout</i> , <i>tahini yoghurt</i> , roasted beetroots, pickled red onion and <i>dukkha</i>	225-
King oyster grilled on a skewer, parsley, garlic, <i>tahini yoghurt</i> , roasted beetroots, pickled red onion and <i>dukkha</i>	195-
Grilled rib eye with deep fried potatoes, feta sauce, water cress and onion salad	295-

## Sweets

Coffee ice cream with fresh quince compote and roasted <i>pain d'épice</i>	85-
Ice cream of Manjari chocolate and orange with salt pistachio-marengoue, whipped cream	85-
Walnuts in dark chocolate	45-

## Chefs menu

Seared scallops with smoked blue mussels, sour dough croutons, *espellete* clam broth, butter

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Lamb roast or King oyster grilled on a skewer with *Ras el hanout*, *tahini yoghurt*, roasted beetroots, pickled red onion and *dukkha*

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Ice cream of Manjari chocolate and orange with salt pistachio- marengoue, whipped cream