

BEST OF MENU 56

Halloumi fries, lingonberry, lemon labneh, mint, za'atar
Padrón peppers, pul biber chili, tzatziki, seasonal vegetables

Smoked eggplant, toasted sesame, chipotle, chili, crispy ginger + tandoori bread
Beets, apple, radicchio, endive, gorgonzola, blood orange, date vinaigrette, walnut

Blood orange risotto, peppers, whipper feta, citrus zest, pomegranate, mint, parmesan
Heart of palm, cavolo nero, spinach, chickpeas, ginger, miso, truffle, parmesan

Choice of dessert from a la carte menu

WINE ADVENTURE (four glasses) 48

NUDE BEVERAGE PAIRING (four glasses) 38

A LA CARTE

MUNCHIES

Halloumi fries, lingonberry, lemon labneh, mint, za'atar	13
Crudites, herb emoultion, dill, kelp caviar (v)	13
Padrón peppers, pul biber chili, tzatziki, seasonal vegetables (v)	13

DIPS WITH TANDOORI BREAD

Avocado, sunflower seeds, Thai basil chips, mint, lime, pomegranate, parmesan (vo)	13
Smoked eggplant, toasted sesame, chipotle, chili, crispy ginger (v)	13
Pickled tomatoes, roasted peppers, tomato chutney, yoghurt, fennel, walnuts	13

ROOTS & GREENS

Heart of palm, cavolo nero, spinach, chickpeas, ginger, miso, truffle, parmesan (vo)	16
Beets, apple, radicchio, endive, gorgonzola, blood orange, date vinaigrette, walnut (vo)	16
Pumpkin delica, hollandaise, tarragon, jalapeno salsa, tandoori garlic crumbs (v)	16

COMFORT

Sweet potato, black tahini, almond fennel aioli, pickled fennel and pomegranate (v)	16
Blood orange risotto, peppers, whipped feta, citrus zest, pomegranate, mint, parmesan	18
'Puikula' potato, smoked tofu cream, coconut lemongrass, mushroom, tomato jam (v)	18

SWEETIES

Coconut pannacotta, lime, lemongrass, passion fruit, kumquats, coconut chips (v)	13
Chocolate mousse, saffron anglaise, olive oil, pumpkin seeds, chocolate crumble	14

v - vegan, vo - vegan option available



open every day