



open every day

## BEST OF MENU 49

Whipped tahini, black currant, sesame, hazelnut dukkha  
Beets, gorgonzola, endive, apple, celery, walnut, date vinaigrette

Halloumi fries, forest berries, lemon yogurt, za'atar  
Asparagus, bayleaf hollandaise, rhubarb vinaigrette, peas, kelp caviar

Risotto, asparagus, kiwi, peas, horseradish, parmesan, green chili

Choice of dessert from a la carte menu

## WINE ADVENTURE (three glasses) 39

## NUDE BEVERAGE PAIRING (three glasses) 30

## A LA CARTE

### MUNCHIES

**Halloumi fries**, forest berries, lemon yogurt, za'atar 13

**Seasonal raw vegetables**, lovage emulsion, kelp caviar (v) 13

### DIPS WITH TANDOORI BREAD

**Avocado**, Thai basil, pistachio, mint, peas, lime, parmesan (vo) 13

**'Tzatziki'**, roasted tomatoes, burnt peppers, walnuts, radish sprouts 13

**Whipped tahini**, black currant, sesame, hazelnut dukkha (vo) 13

### ROOTS & GREENS

**Heart of palm**, kale, green beans, spinach, chickpeas, ginger, miso, truffle, parmesan (vo) 16

**Beets**, gorgonzola, endive, apple, celery, walnut, date vinaigrette (vo) 16

**Asparagus**, bayleaf hollandaise, rhubarb vinaigrette, peas, kelp caviar (v) 16

### COMFORT

**Spring cabbage**, pineapple teriyaki, peanut butter, red currant, sesame, dill, chili (v) 16

**Risotto**, asparagus, kiwi, peas, horseradish, parmesan, green chili 18

**Puikula potato**, smoked tofu cream, coconut, lemongrass, tomato chutney (v) 18

### SWEETIES

**Coconut pannacotta**, lime, lemongrass, rhubarb, red currant, coconut chips (v) 13

**Chocolate mousse**, saffron anglaise, olive oil, pumpkin seeds, chocolate crumble 14