

Breakfast served everyday
from 9:00 a.m to 1:00 p.m.
(saturday - sunday from 9:00 a.m. to 2:00 p.m.)

Served from 1:15 p.m.
(saturday - sunday from 2:15 p.m.)



Service not included

w - vegetarian
v - vegan

☞ - gluten free

TAPAS

- Bhagisy /v** ☞ 24
With swede, kohlrabi and carrot, vegan "cheese" dip, mixed salad with a tamarind dressing, spring onions
- Green hummus /v** 28
Homemade sourdough bread, coriander, chicory, confetto tomatoes, sumac, pickled shimeji mushrooms, roasted garlic and chilli crumble
• gluten free 25
- Chicken wings** 32
Ponzu glaze, Chipotle Mayo, marinated peri-peri chillies, spring onions, mixed sesame seeds
- Bruschetta with a spring vegetable salsa and salmon** 29
- Bruschetta with tapenade /v** 24

MAIN DISHES

- New York steak** ☞ 52
Beet green purée with Dijon mustard, peppercorn demi-glace, marinated white radish, beet green crisps
- Sous-vide duck breast** 38
Pickled fennel, wine and honey sauce, bread crisp with nigella seeds, roasted celeriac purée with honey
- Risotto with zander** ☞ 39
Sour cream, white wine, nigella seeds, beet greens, emilgrana cheese
- Green risotto /w** ☞ 38
Young fava beans, grilled spring onions, sheep's milk bryndza cheese, leek ash
- Black tagliatelle with crab** 49
Soft shell crab, garlic, anchovies, capers, confetto tomatoes, baby spinach
- Vegan bowl /v** 34
Couscous with fruit, confetto tomatoes, spinach, grilled romaine lettuce, green onions, mixed sesame seeds, marinated tempeh, coconut crisp, za'atar dressing
- Massaman curry /v** 36
Homemade taboon bread, coriander and garlic gremolata, colliflower, new potatoes, lime, fresh coriander, sesame seeds, tempeh
- Padron pepper salad /w** 36
Apricot dressing, smoked sheep's milk bundz cheese, confetto tomatoes, homemade sourdough bread, peanuts

SOUPS

- Wild garlic cream /w** 16
Sour cream, nigella seeds
- Seasonal soup** 16
Please ask our staff

BURGERS & SANDWICHES

- Classic burger (100% beef)** 29
150g short loin, beefsteak tomato, onion marinated in hibiscus, pickled cucumber, Kamil's burger sauce, romaine lettuce
• add fries 7
• add cheddar cheese / jalapeño peppers / bacon 4
- Veggie burger (green lentil) /w** 27
Green lentil patty, vegan "cheese" dip, romaine lettuce, beefsteak tomato, onion marinated in hibiscus, Kamil's veggie burger sauce
• add fries 7
• add cheddar cheese / jalapeño peppers 4
- Picanha sandwich** 32
Sous-vide picanha beef, homemade wheat sourdough bread, chamoy, onion marinated in hibiscus, romaine lettuce, marinated turnip
- Beet greens & bundz cheese sandwich /w** 32
Homemade wheat sourdough bread, smoked sheep's milk bundz cheese, marinated radish, fresh spinach, marinated beet greens, vegan "cheese" dip

TO SHARE

- Gluttony plate** 62
Roasted new potatoes with cottage cheese and nigella seeds, chicken wings, slider burgers, homemade wheat sourdough bread, vegan "cheese" dip, tomato salsa with melon and mint, green hummus, tamarind salad, spring onions

DESSERTS

- Red velvet cake** 18
Apricot diplomat cream, coconut tuile, white chocolate
- Strawberry coulis /w** 18
Cucumber sherbet, melon compressed with mint, lemon zest