

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Judith Beck, Weissburgunder 2022
Burgenland, Austria
Glass 8 / Carafe 30 / Bottle 43

soif

DINNER 30.10.2024

SNACKS

Almonds 5 - Nocellara Olives 5.5 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salami Lovison 12
Selection of Charcuterie & Bread 25

SMALL PLATES

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Bone Marrow, Raw Beef, Horseradish & Pangrattato 15
Dandelion Salad, Poached Egg, Pancetta, Potatoes, Mustard Dressing 15
Black Iberiko Tomatoes, French Beans, Anchovies 15
Stracciatella, Roasted Grapes, Pinenuts 16 (v)
Beetroot, Walnut Dressing, Tarragon 12 (v)

LARGE PLATES

Halibut, Sea Beets, Langoustine Bisque 35
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Beef Rump, Café de Paris, Pomme Frites, Watercress 36
Venison Haunch, Celeriac, Salted Blackberries 30

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of Four Cheeses 20
Taleggio (Cow, Italy), Sainte Maure (Goat, France),
Comté (Cow, France), Bleu d'Auvergne (Cow, France)
Fig Salami 4.5

DESSERTS

Pannacotta with Prunes d'Agen 8
Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5



All our meat is sourced by HG Walter & our organic farm produce is supplied by Natoora.
Please inform your waiter if you have any food allergies. Many of our eggs and dairy products are unpasteurized.

Discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20