

APERITIF
Negroni 12

White Vermouth 11



soif

WINE SPECIAL

Nord-Sud, Rouge
Adelaide Hills, Australia
Glass 8 / Carafe 30 / Bottle 43

SUNDAY MENU 13.04.2025

SUNDAY ROAST

Roast Lamb Rump, Roast Potatoes, Carrots & Spring Vegetables **28**

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **15** - Salame Nostrano **12**
Selection of Charcuterie & Bread **28**

SMALL PLATES

Carlingford Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**

Don Bocarte Anchovies, Butter, Toast, Shallots **36**

Beef Tartare, Crispy Shallots **16**

Duck Liver Parfait, Blood Orange Chutney **15**

Sea Trout, Horseradish, Courgette, Lemon, Chive Vinaigrette **15**

Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill **15 (v)**

Burrata, Cherry Tomatoes, Black Olives, Wild Garlic **16 (v)**

Ricotta Mustia, Blood Orange, Tardivo, Walnuts **16 (v)**

LARGE PLATES

Grilled Veal Chop, Rocket, Lemon & Pomme Frites **40**

Bavette, Mushrooms, Smoked Wild Garlic Butter, Pommes Frites **32**

Steamed Hake, Grilled Fennel, Vermouth Creme Fraiche, Mussel & Chervil **28**

Gnocchi Parisienne, Peas, Broad Beans, Rocket **22 (v)**

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 Three Cheeses **16**

Rachel (Raw/Goat/England),

Fourme d'Ambert A.O.C. (Cow / France), Tomme de Savoie Fermier (Raw, Cow/France)

DESSERTS

Vanilla Crème Brulee **9.5**

Chocolate Gateau St.Emilion **9.5**

Apple Tarte Fine, Crème Normande (for 2) **15**

(please allow 20 min to prepare)



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