

APERITIF

Negroni 12

White Vermouth 11



WINE SPECIAL

Clos Henri, Waimaunga Pinot Noir
Marlborough, New Zealand

Glass 13 / Carafe 49 / Bottle 77

soif

SUNDAY MENU

14.04.24

SUNDAY ROAST

Roast Lamb Rump, Roast Potatoes, Carrots & Greens 28

SNACKS

Almonds 5 - Bread & Butter 6.5 - Radish, Butter & Salt 5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Salame Lovison 12

Selection of Charcuterie & Bread 25

SMALL PLATES

Moules Mariniere 12

Bouchée à la Reine 16

Beef Tartare & Crispy Shallots 15

Baked Monte Enebro Cheese with Fermented Chilli Honey 15 (v)

Marinda Tomatoes, Pickled Red Onion, Ricotta Salata, Pangrattato 16 (v)

Burrata, Broad Beans, Pickled Artichoke & Mint 16 (v)

Beetroot, Pickled Onions, Mayonnaise 15 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmigiano 20 (v)

Halibut, Fennel Choucroute, Vin Jaune Roe Sauce 30

Bavette, Green Peppercorn Sauce, Pommes Anna 32

Veal Chop, Provençal Potato Gratin 38

Calves Liver, Soubise Sauce, Kale 26

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 3 16

Bleu de Bresse (France)

Comte (France) / Delice de Bourgogne (France)

DESSERTS

Crème Caramel, Rum & Raisins 9.5

Dark Chocolate Cremeux, Vanilla Ice Cream, Almond & Chocolate Cookie 9.5

Apple Tarte Fine, Crème Normande 15

(please allow 20 minutes)



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%