

## APERITIF

Negroni 12

White Vermouth 11



soif

## WINE SPECIAL

H. Bourgeois, 2022 Sancerre Rose'  
Loire, France

Glass 10.5 / Carafe 40 / Bottle 59

## LUNCH 20.04.24

### SNACKS

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

### CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame 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  
Beef Tartare & Crispy Shallots 15  
Lentils & Serrano Ham 15  
Baked Monte Enebro Cheese with Fermented Chilli Honey 15 (v)  
Marinda Tomatoes, Pickled Red Onion, Ricotta Salata, Pangrattato 16 (v)  
Goat's Curd, Jerusalem Artichoke, Tardivo & Lemon 16 (v)  
Burrata, Melanzane Sott'olio 16 (v)

### LARGE PLATES

Farro, Cavolo Nero, Parmigiano 20 (v)  
Lamb Rump, Spinach, Flageolet Beans, Confit Tomatoes 32  
Bavette, Watercress, Green Peppercorn Sauce, Pommes Anna 30  
Halibut, Fennel Choucroute, Vin Jaune Roe Sauce 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 - Organic Jersey Royals 8

### CHEESES

Selection of 4 20  
Sainte Maure (France) / 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%