

## APERITIF

Negroni 12

White Vermouth 11



soif

## WINE SPECIAL

Stone Spring Shiraz 2022  
Barossa Valley, Australia  
Glass 7 / Carafe 25 / Bottle 38

## DINNER 12.03.2025

### 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

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22  
Don Bocarte Anchovies, Butter, Toast, Shallots 36  
Delica Pumpkin, Fonduta di Gorgonzola, Nduja Butter 16  
Sea Trout, Crème Fraiche, Horseradish, Fennel & Wild Chervil 12  
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill 15 (v)  
Ricotta Mustia, Blood Orange, Tardivo, Walnuts 16  
Burrata, Radicchio in Agrodolce, Pinenuts 16 (v)  
Jerusalem Artichoke, Goats Curd, Leeks 15 (v)

### LARGE PLATES

Provençal Fish Stew, Saffron, Aioli 32  
Duck Confit, Castelluccio Lentils, Salad Mache 30  
Veal Chop, Wild Garlic Pistou Sauce, Pomme Paillason 40  
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 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 Four Cheeses 20  
Wigmore (Sheep/Unp, England), St.Helena (Cow/Unp, England),  
Stärnächäs (Raw, Cow, Switzerland), Harbourne Blue (Goat, England)

### DESSERTS

Chocolate Gateau St.Emilion 9.5  
Vanilla Crème Brulee 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