

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL

Judith Beck, Ink
Burgenland, Austria
Glass 7.5 / Carafe 28 / Bottle 40

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LUNCH 12.04.2025

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

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

Don Bocarte Anchovies, Butter, Toast, Shallots 36

Beef Tartare, Crispy Shallots 16

Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds 12

Sea Trout, Horseradish, Courgette, Lemon, Chive Vinagrette 15

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

Crapaudine Beetroot, Tahini, Rocket & Sunflower Seeds 14 (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 Four Cheeses 20

Rachel (Raw/Goat/England), Livarot A.O.C. (Past./Cow/France),

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

DESSERTS

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