

MENU

House focaccia with:	nduja butter	5.8
	whipped tahini, salted honey	5.8
	olive oil, sea salt	4.8
White soy pickled cucumber, pumpkin seed oil		4.5
Olives		6
Oyster, salsa macha	per piece	3.9
	½ dozen	23
Oeuf mayonnaise, mushroom XO sauce, spring onion		7.5
Coppa Citterio		10
Fried potatoes, mussel “big mac” sauce		11
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Glazed heritage carrots, soy labneh, cavolo nero		14
Fennel, lima beans, black olive ravigote		13
Market fish crudo, soured cream, vadouvan oil, espelette		16
Buttermilk fried chicken, salsa verde, buffalo sauce, parm		15.5
Glazed beef cheek, celeriac, hispi cabbage, black garlic		23.5
Dutch cheeses from Kef		16
Affogato: milk gelato + espresso		6.5
Dark chocolate whip, tonka fudge, toasted oat biscuit		9.5