Varying menu  19 June to 7 July

Starters
★ Tarte tatin of red onion with red acar and lettuce ............................. € 16.50
Classic steak tartare of veal, poached egg yolk, garnishes and sourdough bread .......................... € 17.50
Japanese escabeche, sweet and sour cucumber, ginger and gin and tonic foam .................. € 17.50

Soups
★ Watermelon and rose soup ........................................................................................................... € 9.00
Romanesco and curry coconut soup ............................................................................................... € 9.00

Main courses
★ Root vegetable fritters, roasted beetroot, Greek risotto and minty yoghurt .................. € 25.50
Grilled tuna, asparagus beans, potato cakes and spicy garlic sauce ............................... € 31.00
Lebanese lamb racks, okra and artichoke, herb couscous and pomegranate sauce .......... € 32.50

Desserts
Blancmange with chocolate mousse, coffee crumble and gingersnaps ......................... € 11.00
Lemon Pie, pure ganache and fruit marshmallow ................................................................. € 11.00

Chef’s suggestion please see blackboard ........................................................................... € 34.50

★ = vegetarian