

DINNER

(18:00 – 21:00)

Steak Tartare	12
<i>served with pickled radish, fried capers, gerkins & toasted sourdough bread</i>	
Octopus Carpaccio	12.5
<i>with fondant potatoes, paprika aioli & watercress</i>	
Summer Salad	9.5
<i>with watermelon, shallots, olives & feta (vegan option available)</i>	
Parmigiana	10.5
<i>soy roasted aubergine with a cherry tomato sauce, parmesan foam & basil crumb</i>	
Charcuterie Board for two	21.5
<i>pâté, rillettes, saucisson, serrano ham croquettes & toast</i>	
Duck Breast	21.5
<i>with cider braised sweet potato, topinambour purée & port and pomegranate jus</i>	
Langoustine Risotto	19.5
<i>with a bisque reduction, pea purée & squid ink sauce</i>	
Celeriac Steak	16.5
<i>with coffee & red wine gravy, vegetable ragout & fried topinambour skin</i>	
Côte-de-Bœuf (for two persons)	65
<i>served with béarnaise sauce, smashed potato & salad</i>	
M-P-C Tart	7
<i>mango, passionfruit, and coconut tart resting on a bed of chocolate soil</i>	
Sachertorte	8
<i>with rooibos ganache, cardamom poached apricots, vanilla ice cream & lemon crumble</i>	
Ma Chérie	8
<i>cold cherry & rosé soup, with amaretto biscotti, yogurt ice cream & blackberries</i>	
Homemade Ice Cream and Sorbets (per scoop)	2