

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Sister's Wines, Kisi 2021
Kakheti, Georgia
Glass 10.5 / Carafe 39 / Bottle 58

soif

LUNCH 04.04.2025

SNACKS

Almonds 5 - Nocellara Olives 6 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 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

Sea Trout, Horseradish, Courgette, Lemon, Chive Vinagrette 15
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds 12 (v)
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill 15 (v)
Burrata, Cherry Tomatoes, Black Olives, Wild Garlic 16 (v)
Ricotta Mustia, Blood Orange, Tardivo, Walnuts 16 (v)

LARGE PLATES

Grilled Veal Cutlet, Rocket, Lemon, Pommes 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

Vanilla Crème Brulee 9.5
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