

**APERITIF**  
Negroni 12

White Vermouth 11



**WINE SPECIAL**

**Nord-Sud Wines, Rouge 2023**  
Adelaide Hills1, Australia  
Glass 8 / Carafe 30 / Bottle 43

soif

**DINNER 27.03.2025**

**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

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**

Veal Cutlet Milanese, Agrodolce Sauce 42

Bavette, Mushrooms, Smoked Wild Garlic Butter, Pommes Frites 32

Steamed Hake, Grilled Fennel, Vermouth Creme Fraiche, Mussel & Chervil 28

Yellow Polenta, Lentil Bolognese, Mushrooms, Parmesan 22 (v)

**PERFECT TO SHARE**

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56

Cote De Boeuf, Dauphinoise Potatoes, Leaf Salad (for 2 to 3) £120

**SIDES**

Mixed Leaf Salad 6 - Pommes Frites 6.5

**CHEESES**

Selection of Four Cheeses 20

Rocchetta (CGS/France), St.Helena (Cow/Unp, England),

Stärnächäs (Raw, Cow, Switzerland), Gorgonzola Dolce (Blue/Italy)

**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