

# menu

Tater tots, house seasoning, kewpie aioli

Korean pork belly slider, kimchi, gochujang aioli, cilantro

Steak tartare, egg yolk cream, ponzu pearls, horseradish

Smoked trout rilette, roe, radish, puffed tapioca

Vichyssoise soup, spicy red onion marmalade, parsley oil

Caesar salad, avocado cream, croutons, fried mustard seeds

Red lettuce salad, fig vinaigrette, walnuts, niğde beyazi

Beetroot ribbons, aged goat cheese mousse, gremolata, sunflower seeds

Carrot, stracciatella, pesto, pine nuts, mizuna

Charred cabbage, cashew tahini cream, fried kale, dried persimmon

Risotto, smoked mussels, seasonal mushrooms

Gnocchi, parmesan butter sauce, pancetta

Agnolotti del plin, beef oxtail, chives, jus

Catch of the day, potato mille-feuille, black eyed peas, turnip

Confit duck leg, caramelized orange puree, baby artichokes, jus

Grilled lamb loin, fermented celeriac puree, grilled choy, sauce au poivre

Beef oxtail pavé, hummus, kalamata olives, charred shallots, herb salad

“Banana split”, vanilla mousse, banana ice cream, chocolate cookie dough, salted caramel

Dulce de leche crème brûlée, pistachio crumble, coffee namelaka

Candied pumpkin, tahini, pumpkin seed ice cream, praline

Churros, caramel chocolate sauce

Assortment of artisan cheese, cracker, mostarda, house pickle