

GREEN TABLE

PUFFED EGGPLANT

Pandan mousseline - mango sesame vinaigrette

CELERIAC

Umeboshi - Amsterdam onion - masala

PUMPKIN

From peel to pit

RISOTTO

Truffle - quail egg

ROASTED BEETROOT

Soy butter sauce - citrus polenta

LINSEED CRACKER

Vadouvan - mushroom - capers

LEMON CREAM

Cucumber gin sorbet - juniper meringue
- elder tonic foam

CREMEUX MISO

Coffee foam - Jerusalem artichoke sorbet
- chocolate caramel

85

A la carte
Starter 20
Main 25
Desserts 12
Cheese 18

