

## bowls

Artichoke   parmesan croustis   sun-dried tomatoes   truffle dressing (V)	19
Green beans   tapenade   aubergine   marinated cow cheese   herb dressing (V)	16
Buffalo burrata   fig   mizuna   croutons   balsamic dressing (V)	24
Vegan fajitas   quinoa   tofu   avocado dressing (VG)	16
Marinated salmon   fregola sarda   grilled zucchini   cauliflower   lemon dressing	19

## crus

Red tuna tartar   avocado   crispy tapioca   sesame dressing	24
Beef tataki   ponzu   crispy shallots	28
Salmon ceviche   apple	17

## crossovers

Cod fish fritters   bbq sauce	6pcs	17
Steamed dumplings (shrimp or vegetable)   green papaya salad   Sichuan sauce	5pcs	16
Vegetable onigiri noumi style   sweet soya sauce (VG)	3pcs	14

## char-grilled & co.

each fish or meat dish includes one side

Miso black cod   lemongrass sauce	43
Grilled salmon   pomegranate - pistachio vinaigrette	33
Fish n Chips   tartar sauce	33
Sautéed calamari   confit lemon salsa	30
Sticky pork ribs   ginger sauce   caramelized carrots	34
Rib eye steak   chimichurri sauce	51
Grilled lamb chop   mint jus	41
Vegetable mille-feuille   pesto   polenta (VG)	25

## sides

Spiced baby potato wedges (V)	6	Home-made potatoes Pont-neuf (V)	7
Green pea mash   mint	6	Sautéed fresh spinach (V)	7

## sweet emotions

Seasonal poached fruits   ice-cream   chocolate sauce   crispy jesuite	18
Paris-Berne   macadamia nuts   dulce de leche	15
Traditional tiramisù   coffee   orange   amaretto	10
Chocolate mousse "after 8"	10

(V) Vegetarian (VG) Vegan