

# DINNER

17.00 - 21.30

## Chef's Choice | 45,00 p.p.

Chef's selection of our sharing dishes and larger dishes, with dessert included

### Nibbles

Marinated olives (V) | 5,00

Roasted nuts with a pinch of cayenne and honey | 5,00

Organic bread from Joseph Brot (V) | 5,00  
+ Herb butter | 6,00

### Tapas to share

Cantabric anchovies | 14,00  
Served with toasted organic bread from Joseph Brot, grated tomato, garlic, sea salt and extra virgin olive oil

Harissa French fries (V) | 9,00  
With harissa tahini sauce, smoked paprika and spring onions

Fried Halloumi (V) | 14,00  
With Granny Smith apples, chili flakes, and honey

Hummus (V) | 14,00  
With roasted butternut squash with pumpkin seed pesto served with organic bread from Joseph Brot

Simple green salad (V) | 10,00  
With poached pears, caramelized nuts, and pear vinaigrette

Flatbread (V) | 10,00  
With port wine black pepper cheese, potatoes and leeks

Chicken wings | 14,00  
With cabbage & carrot coleslaw and sriracha mayo

Charcuterie platter | 20,00  
Assorted cured meats served with pickles, mustard, horseradish, and organic bread from Joseph Brot

### Large Plates

Organic Flank steak (V) | 25,00  
With red wine shallot sauce, brussels sprouts, roasted oven potatoes with crème fraîche horseradish

Salmon Trout (V) | 25,00  
With cauliflower purée, roasted endive and orange vinaigrette

Baked sweet potatoes (V) | 22,00  
With shiitake mushrooms, maple syrup creme fraiche, chili oil, pickled and crispy onions

Crispy tofu tacos (V) | 20,00  
With mushrooms, black beans, smashed avocado, cabbage, pickled onions and chipotle sauce

### Sweets

Cheesecake | 10,00  
With berries

Organic chocolate sour cherry cake (V) | 7,00  
With extra virgin olive oil & salt flakes

Organic brownie (V) | 10,00  
With vanilla ice cream

Churros (V) | 11,00  
With miso caramel sauce

Cheese platter (V) | 20,00

Assorted artisanal cheeses from Jumi served with dried fruits, honey and fig mustard and organic bread from Joseph Brot

## THE LIVING KITCHEN

(V) Vegan (V) Vegetarian (G) Gluten Free (N) Nuts

Any allergies? Please let a Chef or Sidekick know  
All prices include VAT

