

Our chef residencies bring different cuisines to Public House, each with their own approach. This week: Charly Biwer. A Luxembourgish chef shaped in Paris, his cooking is direct, personal, and driven by flavour

### Snacks

Charcoal butter <sup>7</sup>	3
Vegetable pickles <sup>10,12</sup>	4
Smoked tarama <sup>4,3,7</sup>	12

### Starters

Goat cheese, confit baby artichokes, sesame chili oil <sup>7,11</sup>	16
Chicken and porc terrine with roasted hazelnuts <sup>7,8</sup>	14
Large white asparagus salad, green peas and trout roe dressing <sup>3,4,10</sup>	17
Tuna belly agua chile, sticky egg yolk <sup>4,3</sup>	19

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### Mains

Côte à l'os, sauce au poivre vert <sup>7,9,12</sup>	55
Calamari, bouillabaisse jus, creamy polenta <sup>4,7,9,14</sup>	24
Green asparagus risotto, watercress, confit lemon <sup>7</sup>	18
Oriental lamb kefta, braised coco bean stew <sup>9</sup>	24
Veal tartare, vinegar potato chips, fried egg <sup>3,10,12</sup>	21

### Sides

Frites allumettes	4
Oven roasted potatoes	4
Oven roasted mixed vegetables	4
Salade with lambic vinegar	4

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### Desserts

Chocolate mousse “à la cuillère”, vanilla sauce <sup>3,7</sup>	12
Strawberry pavlova, chantilly cream with sariette <sup>3,7</sup>	12

All prices are in euros, taxes and service included.

Allergens: 1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk (including lactose), 8 tree nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulphites, 13 lupin, 14 molluscs