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Tue - Sat 17:30-00

SNACKS

Oyster - green apple & plum granité	*per pcs*	55
Daily catch tartare - nori, shiso & ponzu	*2 pcs*	190
Mille-feuille - potato & smoked bagna cauda	*2 pcs*	120
Croquettes - braised veal cheeks & jus	*2 pcs*	120
Sourdough bread & whipped pork fat		50

DISHES

Pointed cabbage - chili oil, tarragon emulsion, goat yoghurt & crumble	110
Beets - fresh cheese creme, smoked butter & bronze fennel	165
Hiramasa crudo - grapefruit kosho & vinaigrette	175
Beef tartare - coral tooth, romaine lettuce & dashi rice crackers	165
Oyster mushrooms - romesco & hazelnuts	165
Grilled pike perch - smoked tomato water, celeriac purée & greens	295
Fallow deer - ingrid pea stew & chorizo	325
Pork tomahawk - fermented bell pepper & chimichurri *(2 people)*	495

DESSERTS

Beurre noisette ice cream - grapefruit caramel & hazelnuts	75
Olive oil sponge cake - lemon verbena broth & roasted apple sorbet	115
Basque cheesecake - miso & seasonal compote *limited availability*	135

COCKTAILS

Vermouth & Tonic - *Vermouth Moderne*	100
Gin & Tonic - *Rhubarb Gin, Pickled Lemon & Elderflower Tonic*	125
Spicy Margarita - *Tequila, Reaper, Agave, Shiso & Lime*	125
Americano - *Aperitivo, Yuzu Sake, Raspberry Wine, Palo Santo & Soda*	135
Dirty Martini - *Olive Leaf Gin, Vodka, Koji & Olive Brine*	135
Reverse Manhatten - *Blueberry Wine, Rye, Amaro & Pickled Coffee*	135

BEER

To Øl 45 Days Organic Pilsner *33 cl*	55
To Øl Whirl Domination IPA *33 cl*	70
To Øl Implosion 0% *33 cl*	60

WITHOUT ALCOHOL

Elderflower & Rooibos - *Everleaf Forest, Pickled Lemon & Elderflower Tonic*	100
Cherry & Beetroot - *Sour Cherry Juice, Beetroot & Koji Brine*	100
Coca-Cola / Cola-Cola Zero	40
Ginger Beer Soda / Pink Grapefruit Soda	45
Elderflower	40
Filtered water ad libitum per person	30

HOUSE FAVORITE SHOTS

Reaper Original	50
Mezcal & Amaretto Bianco	50
Chartreuse Verte	125
Chartreuse Jeune	115