

### STARTERS:

Slow roasted and burnt onion, caramelised onion purée, onion broth, porcini mushrooms, onion bhaji crisps, anchovy cream	18
Grilled squid with recheado masala, pickled radish, fermented wild garlic sauce, fennel cream	18
Monkfish tikka, plum and cranberry chutney, choris sauce	19
White crab meat, sea urchin, tuna otoro, brown crab sauce, quince	21
Goan beef croquettes, green apple chutney, A5 wagyu beef	21

### SIDES:

Naan bread made with whole-wheat flour from Zelby family farm	5
Creamy potato purée	7
Mixed leaves and radish salad	7

### MAIN COURSES:

Chef's fish special please ask the waiter	28
Gaspar's mum's curry with langoustine tails, shellfish oil, Goan red rice	29
Pumpkin and coconut curry, various pumpkin textures, winter white and black truffles	32
Lamb chop, lamb loin, smoked eggplant, lamb jus with mint, potato gratin with slow cooked lamb shoulder	32

### DESSERTS:

Warm plum and apple pie with pine nuts, yuzu ice cream	10
Cardamom and white chocolate cream, passion fruit, mango sorbet, vanilla	10

### OFF THE MENU:

Please ask the waiter what else we can offer today.  
We always have some extra dishes available depend directly on  
what our producers offer us and chef's mood.

€ All prices are shown in euro

 Regarding allergens in dishes, please ask the waiter