

TAPAS

*Pick your favourite tapas. Perfect for an appetizer or a small side snack.
Our tip: pick a bunch and share with a table full of friends.*

Beer pickles (v)	6€
Silakka boquerones	8€
Mussels in 'escabetx'	12€
Cheese assortment	12€
Iberico charcuterie	12€
Fritto misto (v)	10€
Deer tartar	13€
Mushroom nuggets (v)	8€
Croquetas de jamón	6€

STARTERS

Grilled king oyster mushrooms, romesco and hazelnuts (v)	13€
Cured pike perch, winter vegetables and red 'escabetx'	13€
Pumpkin pasta, goat cheese sauce and sage	14€

MAINS

Catch of the day, roasted sunchokes and smoked butter sauce	23€
Autumn cabbage, salsify and thyme sauce (v)	20€
Duck, roasted parsnip and toffee	24€

DESSERTS

Spent grain ice cream, celeriac and coffee kombucha caramel	9€
Sunflower seed ice-cream, burned meringue and blackcurrant (v)	9€

FOUR COURSES

Chef's choice menu	49€
Beverage pairing - four glasses	36€
Non-alcoholic pairing - four glasses	20€