

house-cured salmon gravlax fig and walnut crisp, goat's milk chèvre	135	house-made bread rolls	35
chalmar beef carpaccio sweet rocket, Parmigiano-Reggiano	95		
burrata and caponata	150	yellow-fin tuna niçoise	195
		artichoke and in-house hot smoked salmon Boschendal garden greens	205
		burrata and braised leek celery leaf salad, juniper berry vinaigrette	180
		penne and poached tuna salsa verde and lemon rind	180
soup of the day	90		
deep crusted quiche	105		
house-made chicken pie	135		
slow-cooked cavolo nero black rice, white anchovy dressing, poached egg	125	oxtail ragu and fresh pappardelle Parmigiano-Reggiano and pecorino	165
		meatballs al forno rosemary mash garden greens	165
		charcoal grilled chicken breast roast radishes and baby potatoes	170
		seared chalmar beef fillet 160g 250g watercress crème fraîche and potato wedges	185 250
AFTERTHOUGHTS			
gelato	90		
baked cheesecake	65		
poached rhubarb and crème anglaise	70		
pistachio loaf	65		
warm date cake whiskey sauce, ginger gelato	95		



LET'S LUNCH