To share

FOCACCIA picasso butter or tzatziki with dill and mint	7
FOCACCIA picasso butter & tzatziki with dill and mint	9
OYSTER (PER PIECE) mignonette and lemon	4

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TUNA TARTARE pickled beet, avocado, apple, and ponzu gel	16+/
SOUP OF THE DAY \checkmark a daily changing soup with seasonal ingredien	8 ts
MEXICAN PORK BELLY mango-habanero salsa, chipotle polenta and avocado	12
CAESAR SALADE anchovies, crispy chicken, parmesan and croute	14+ ons
STEAMED BAO V crispy camembert with hoisin, bean sprouts and cucumber	10
BBQ VEGGIE beluga lentils, peach, crispy buckwheat, and	12
paprika dressing CANTALOUPE MELON & COPPA DI PARMA lemon ricotta and wasabi	12
CARPACCIO parmesan, balsamic, and arugula	14+:

Sides

FRIES FROM ZUYD with mayonnaise	5
FRIES FROM INDO PEANUT satay mayonnaise, spring onion, and crispy	7
peanuts LITTLE CAESAR anchovies, pickled onions, and croutons	6
CRISPY POTATO with chimichurri mayonnaise	6
ROASTED VEGETABLES seasonal selection	6

Mains -

BURCHT BURGER bacon, cheddar, sautéed onions, tortilla, and humi	19 mus
CATCH OF THE DAY a daily changing fish dish with seasonal ingredie	21 ents
HONEY AND LIME CHICKEN wild rice and mango salsa	23+4
SMOKEY RIBS crispy potato, baby corn, and lime dip	21
LEEK ROULEAUX VP crispy falafel and vadouvan sauce	19
CONCHIGLIONI ARTICHOKE FETA \checkmark tarragon and arrabbiata sauce	19
SALMON TOURNEDOS parma ham, curried pointed cabbage, rösti, ar dill-fennel sauce	24+ 5 nd
STEAK With roasted baby carrots and garlic yogurt dress served with potato gratin, choice of sauce: - Chimichurri with slow-cooked beef - Blue cheese sauce with onion comp - Pepper sauce with mushroom duxe	pote
— Desserts —	
PASTEL DE NATA limoncello sorbet and strawberry	9 ²

PASSIONFRUIT PANNA COTTA tuile and coconut macaroon ice cream

ESMA DESSERT	9
kahlúa whipped cream, espresso syrup, and meringu	le

8

9

12+4

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APPLE JUNK spiced raisins in brandy, vanilla ice cream, whipped cream, and caramel sauce

CHOCOHOLIC 10 lava cake, chocolate mousse, and oreo icecream

SAY CHEESE fig compote, nut bread, and grapes

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3-COURSE MENU £29

Freely selectable from the menu *Some dishes may have a small surcharge

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