

Beginning

Charcuterie Board with Serrano Ham, Chorizo Iberico, Fromage Fort, cornichons, olives, baguette and olive oil. 15

Crottin de Chauvignol on mixed greens with pear and thinly sliced red onions and toasted walnuts, balsamic vinaigrette. 14

Mussels in garlic white wine sauce with baguette. 15

Middle

Sage and rosemary crusted pork tenderloin on creamy polenta with fried capers shallots 24

Housemade ricotta gnocchi with a gorgonzola dolce cream sauce on grilled radicchio with fresh basil- green salad 22

Risotto with delicato squash, mascarpone, fried sage and parmesan- green salad. 22

Grilled hanger steak salad with a crème fraiche green peppercorn sauce, green beans, tomatoes, shallots. 25

Roasted saffron and honey chicken with hazelnut- chive Israeli couscous and an orange scented yogurt sauce 24

Vegan chickpea fritters with kale and fennel, mixed greens and a pomegranate dipping sauce. 20

Ending

Our dessert menu changes daily