



## SMALL COURSES MENU

perfect way to try a little bit of everything.

<b>ANTIPASTI MISTO</b> – roasted veggies, bitterbal red cabbage, Burrata & focaccia	29
<b>FLATBREAD</b> – caponata – comté cheese – truffle mayonnaise – seeds mix	30
<b>TARTE TATIN</b> – pumpkin – shallots – blue cheese – poppy seeds - watercress	28
<b>TATAKI TUNA SSÄM</b> – little gem – kimchi – kewpie mayonnaise - cashew	29
<b>KIBBELING CODFISH</b> (fried codfish bites) – remoulade sauce	24
<b>SMOKED EEL</b> – toast – sweet sour red cabbage – porcini mayonnaise - arugula	37
<b>ESCARGOTS</b> – gratinated in blue cheese butter	28
<b>SASHIMI TUNA / SCOTTISH SALMON</b> - soy – wasabi	25
<b>CEVICHE WAHOO</b> - passionfruit – orange – coconut – avocado – cilantro	28
<b>SHRIMP</b> - gremolata - chili pepper – lobster bisque sauce - cherry tomatoes	30
<b>RED SNAPPER</b> – squid – cabbage spinach salad – ginger hazelnut vinaigrette	35
<b>MUSHROOM RISOTTO</b> - poached egg – hollandaise - Parmesan cheese	33
<b>TAKOYAKI PULPO</b> (small Japanese beignets) – unagi sauce – chili – bonito flakes	32
<b>SCALLOPS</b> – broccoli – shimeji – Pernod beurre blanc – fish roe – smoked almond	34
<b>CHORIZO PRAWN SAUSAGE</b> – chimichurri – pineapple coconut chutney	35
<b>YAKITORI CHICKEN</b> – BBQ – soy - sesame – spring onions – cress	28
<b>BBQ BRISKET</b> – smoked – creamed corn - miso butter – fried onions – peanuts	36