


MENU



STARTERS

SUMMER SALAD

Lettuce, oak leaf, romaine, endive, cherry, radish, seed brittle, blackberry dressing 14

BURRATINA+FIGS

Oregano, confit tomatoes, coco-beans, pistachio-dukka 18

CARROT SOUP

Navet, palatine carrot, peanut, vanilla roiboos 16

BREAD+ BUTTER

Spelt-sourdoughbread, pomodori secchi butter 7

MAIN COURSES

24^H VEAL ONGLET STEAK

Artichoke cream, coco beans, grilled plum, cascarajus 44

CARNE CRUDA BEEF TATAR

hand-sliced, mustard-cream, marinated organic egg-yolk, capers, maggia-pepper, roasted speltbread + pomodori secchi butter 38

JUMI'S OMOSO BEEF BURGER

Homemade brioche bun, organic fried egg, aarewasser cheese, cucumbers, spinach leaves, pomodori chutney, glazed chicory, fermented garlic mayo 38

PORTOBELLO BURGER

Homemade brioche bun, organic fried egg, aarewasser cheese, cucumbers, spinach leaves, pomodori chutney, glazed chicory, fermented garlic mayo 38

EVITA BOWL

Venere rice, sesame smoked tofu, pointed cabbage, cucumber, portobello, plums, ginger mirin, nut dukkah, fermented chili mayo 34

HOKKAIDO RAVIOLI

Egg sponge, brussels sprout leaves, rosemary, shallots, salty caramel 34

SWEETS

SALTED CARAMEL ICED COFFEE

Doppio, salted caramel, cream, cotton candy 16

BASQUE CHEESECAKE

Sour-Cherry, Balsamico, Basil-Crumble 16

LEMON MERINGUES

Lemoncurd, verveine, elderberries 16