

Appetisers and soup

SALMON TARTARE avocado / eel and sesame seeds sauce with honey from our rooftop garden FI, LF, SE	18
CRISPY SHIMEJI MUSHROOMS Jerusalem artichoke puree / cashew cream V, VG, MI, NU, SE	14
BEEF CARPACCIO sweet and sour Biquinho pepper drops I Parmesan I truffle oil	16
NOHO ROMAN SALAD WITH CHICKEN Romaine lettuce / roasted chicken / crispy baguette / Caesar sauce GL, FI, MI, EG	14
BURRATA AND GARDEN VEGETABLE SALAD tomatoes / cucumber / green beans / chili and cilantro vinaigrette VG, MI	16
CREAM OF PUMPKIN AND COCONUT SOUP sheep cheese / sage VG, MI	13

Please note that foods may contain allergens.

V – vegan; VG – vegetarian; LF – lactose free; GL – contains gluten; FI – contains fish; MI – contains milk; EG – contains eggs; NU – contains nuts; SE – contains sesame seeds

Main courses

18
21
22
25
31
9
7 7

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Desserts

CHOCOLATE BROWNIE vanilla ice cream VG, MI, GL	10
VEGAN RASPBERRY CONFITURE CAKE coconut cream V, VG, LF, GL	10
CRÈME BRÛLÉE fresh berries VG, MI, EG	10

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