

menu

Tater tots, house seasoning, kewpie aioli

Korean pork belly slider, kimchi, gochujang aioli, cilantro

Steak tartare, egg yolk cream, ponzu pearls, mustard, grilled baguette bread

Smoked trout rillette, roe, radish, puffed tapioca

Sweet corn soup, spicy red onion marmalade, charred corn

Frisee salad, avocado vinaigrette, sunflower seeds, cured egg yolk

Tomato, aged goat cheese mousse, croutons, cucumber, sugar beans

Summer squash, stracciatella, pistachio pesto, speck

Smokey aubergine, tamarind glaze, pickled cucumbers, cashew tahini cream

Gnocchi, cherry tomatoes, anchovies, basil, fried capers, pecorino

Agnolotti del Plin, parmesan, breadcrumbs, jus, chives

Catch of the day

Confit duck leg, fried baby artichokes, kalamata olives, caramelized orange puree

Rack of lamb, seasonal mushrooms, peas, potato puree, jus

Beef oxtail pave, grilled carrots, miso bean puree, puffed amaranth

Strip loin, mushroom puree, mushroom crisp, jus

Dulce de leche crème brûlée, hazelnut crumble, coffee namelaka cream

Pepita ice cream, berry compote, poppy seed shortcake, chambord gelee

Dark chocolate ganache, olive oil and cherry sorbet, black olive crumble

Churros, caramel chocolate sauce