

# MIXOLOGY FLIGHT

3 COURSE WITH 3 SHORTED COCKTAILS | 65€  
4 COURSE WITH 4 SHORTED COCKTAILS | 85€

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TAHINI FLOWER | 13€

H/O

Cauliflower . Tahini . Parsley  
Nut . Curcuma



CURCUMA ROUGE | 16€

O

Lillet Rouge . Curcuma Falernum  
Lime . Angostura

WILD GARLIC LASAGNE | 17€

A/G/C

Lasagne Pasta . Wild Garlic  
fresh Cheese . Tomato  
Parmesan . Herb Oil



BLANC DE BLANC | 16€

O

Lillet Blanc . Pear  
Penja Pepper . Verjus

PULLED DUCK SANDWICH | 21€

A/C/G/O

Duckbreast . Brioche  
Cranberry Mayo . Red Cabagge  
Pickels



PLUM SBAGLIATO | 16€

O

Lillet Rouge . Plum Oleo  
Old Plum Rum . Walnut Essenz  
Thymian . Prosecco

CREMA ANGOSTURA | 10€

AC/G

Crema Catalana . Sugar Cane  
Angostura



BITTER SWEET LOVER | 16€

O

Lillet Rouge . Dry Vermouth  
Amaro Angostura . Salt  
Bitter Chocolate

BREAD & BUTTER | 6,5€

A/G

Sourdough bread & whipped herbal butter

PIMIENTOS DE PADRON | 7,5€

spanish peppers . Oliveoil . Malton Salt