

# **Celebrating Seafood Supper Club**

11.06.24

## **Starter**

Torched cornish mackerel, chermoula,  
fig leaf oil, caper leaves

## **Main**

Dry aged gilthead bream, yellowfin tuna,  
seaweeds, kohlrabi

## **Dessert**

White chocolate, coconut, cardamom,  
lemon verbena

## **Regular Menu**



# **Celebrating Seafood Supper Club**

11.06.24

## **Starter**

Roasted radishes, sumac, coconut yoghurt, pine nuts,  
wild garlic

## **Main**

Cauliflower steak, quinoa, hazelnut and brown butter  
dressing

## **Dessert**

Rose pannacotta, candied ginger, strawberry textures

## **Vegan - / Vegetarian Menu**

