

the archive

to begin

house made focaccia
cultured butter (v,dfo)
marinated olives
citrus, spices (df, gf)

entrees

mussels

horseradish aioli, courgette salad, fermented chili
crudo of the day
fresh raw fish prepared daily by the chef (ask server)
heirloom tomato salad
coconut labneh, pumpkin seed, gremolata (gf, df)

mains

steak au poivre
pomme frites, frisse (gfo)
crispy skin salmon
kumara mash, green beans, micro herbs salad (gf)
potato gnocchi
warm pesto, hazelnut crumb, ricotta (dfo, vg, gfo)

desserts

rose water panna cotta
cardamom, berry compote, pistachio praline (v, gf, n)
meika
tapioca pudding with coconut jam and caramelized rum
bananas (gf, vg)
smoked rosemary dark chocolate tart
summer berries, marshmallow fluff, turkish coffee ice cream