

DISCOVER

A welcoming introduction to our cooking, built around dishes we love to cook and share, thoughtfully paced for a lighter yet complete experience.

Min 2
46 € p.p

THE HEARTH MENU

The full experience unfolds as a deeper exploration of our kitchen, embracing creativity, bold ideas, and experimentation, where each course is guided by our influences.

Min 2
62 € p.p



STARTERS

- Green curry cauliflower coconut soup, tofu cubes   12 €
- Beetroot "rawvioli", cashew-chives cheese, caramelized onions  15 €
- Gundu dosa, olives, cherry tomato salsa, coriander yoghurt, kalamansi gel, curry leaves   16 €
- Daikon flower, kale, creme fraiche, dashi broth  15 €
- Jalapeños in tempura, spicy nori sauce, parsley & capers mayo  16 €
- Green spirulina rice sushi, avocado, black beans, chipotle mayo, sesame seeds   14 €

MAIN COURSES

- Broccoli gnocchi, sundried tomato sauce, cashew-garlic cheese, potato chips 21 €
- King oyster mushroom "scallops", red lentil dal, confit potato, tomato caviar, puffed lotus seeds   24 €
- Blue spirulina lentils and almonds cannelloni, bell pepper sauce, basil oil 25 €
- Layered celeriac, spinach palak, toasted pistache, beetroot yoghurt  25 €

SIDES

- Thai Carrot salad with coconut red curry dressing, peanuts, coriander  7 €
- Oven potatoes, parsley mayo   6 €
- Mix salad  9 €
- Oven baked chips with green peas guacamole and chipotle juice   7,5 €

SWEETS

- Sable, orange curd, pumpkin caramel, pecans 12 €
- Chocolate and beetroot tarte, mascarpone, raspberry mint jam  12 €

