

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 €

across traditions

