



AMUSE - WILS & BAR ALT

Pumpkin, orange and sage
Green shiso, chili mayo and aged cheese
Kombucha



MARINATED SEABASS - BAR ALT

Tuber and cabbage vegetables, juniper, kohlrabi vinaigrette and parsley,
crispy sourdough bread and sunflower seeds
Apri-Gose in der Hose, Jopen, Gose



LANGOUSTINE - WILS

Beef tallow, green apple and radicchio
Weingut Claes Spätburgunder Blanc de Noir



DOUBLE DUTCH BEEF - BAR ALT

Hazelnut, variations of onion and long pepper, crunchy marrow
Tiger Triple, Nøgne, Belgium Triple met Rookmout, NO



CHOCOLATE - WILS

Caramelised goat's milk, trumpet de la mort, porcini and hazelnut
NV Rosewood Vineyards 'Chambers' Rutherglen Muscat



TWENTY EIGHT



VEGETARIAN MENU

AMUSE - WILS & BAR ALT

Pumpkin, orange and sage
Green shiso, chili mayo and aged cheese
Kombucha



MARINATED SWEET POTATO - BAR ALT

Tuber and cabbage vegetables, juniper, kohlrabi vinaigrette and parsley,
crispy sourdough bread and sunflower seeds
Apri-Gose in der Hose, Jopen, Gose



JERUSALEM ARTICHOKE - WILS

Hazelnut and elderflower
Weingut Claes Spätburgunder Blanc de Noir



PARSNIP STEAK - BAR ALT

Hazelnut, variations of onion and long pepper
Tiger Triple, Nøgne, Belgium Triple met Rookmout, NO



CHOCOLATE - WILS

Caramelised goat's milk, trumpet de la mort, porcini and hazelnut
NV Rosewood Vineyards 'Chambers' Rutherglen Muscat



TWENTY EIGHT