



Aperitif

"Here's to sameness and difference
for the now and the next"



Aperitif

Champagne Brut Tradition Michel Arnould <i>Blanc de noir • raspberry • elegant • grand cru • caramel</i>	80	13,5
Prosecco Spumante Fagher Brut Azienda Le Colture <i>Classic • tight dry • digestible • lemon zest • crispy</i>	45	8
Multiple ways to Rome <i>Beefeater gin • thyme • Campari • vermouth</i>		14
Perfect Pear <i>Jameson Irish whisky • lemon • caramel • pear</i>		15
Ground Breaker <i>Havana club 3 • beetroot • smokey mezcal • lemon</i>		14

Non-alcoholic aperitif

Gardener <i>Beetroot • licorice • tonic • black berries</i>		10
Pink Sailor <i>Rhubarb • lime • ginger</i>		10
Cultcha kombucha Original or Apple/ginger <i>Mild • balanced • refreshing • Japanese and Kenyan teas</i>		6

Bites

Wonton crisps (3 pcs) (vg) <i>Spicy watermelon • feta</i>		8
Irish Mór oysters <i>Vinaigrette / Green apple & wasabi</i>		5/6
Jamon Iberico		16
Blooming onion (vg) <i>Vadouvan</i>		9
Pani Puri (5 pcs) (vg) <i>Chana massala • coriander chutney</i>		9
Bread (vg) <i>Ikra • green harissa</i>		8

(vg) = vegan bite

(v) = vegetarian bite