

GODAILLERIES

To share or not to share

Starters

- Crispy rice, shallot, grated coconut and rau ram - 12
Bouchot mussels, coconut-green curry sauce and Thai herbs - 14
Gnocchi, Noilly Prat sauce, Bresaola, pickled chanterelles and hazelnut - 16
Organic egg with creamy deluxe mayonnaise - 8
Flatbread, Adana kebab, quince condiment, cucumber and smoked yogurt - 15

Dishes

- Confit veal breast, glazed Brussels sprouts, black garlic cream, lovage and raspberry vinegar gel - 27
Roasted pike-perch, butternut purée, tamarind/grape glazed oyster mushroom and kimchi cream cheese - 27
Raw, cooked and pickled vegetables, quinoa and vegetables stock - 24

To share

- Mitch style marinated ribeye, confit potato and salad - 95
(Extra side - 5)

Desserts

- Cheese plate with seasonal condiment - 14
Pandan rice pudding tartlet, sesame praline and whipped cream - 12
Spiced poached pear, crumble, verbena sorbet and lemon mousse - 12

Our bread comes from Ten Belles
The list of allergens present in our dishes is available on request
Net price including service