

STARTERS:

White asparagus, cashew and curry leaf cream, toasted cashews and Goan red rice, sumac, fermented wild garlic	19
Fermented lentil and rice fritter topped with bluefin tuna belly, coconut chutney, citrus emulsion	21
Grilled scallops, vindaloo masala, sea urchin, portuguese oyster, crispy lentils, yellow wine sauce	21
Goan beef croquettes, green apple chutney, A5 wagyu beef	21
Slow grilled duck leg, foie gras, black garlic cream, pickled rhubarb, morel mushroom xacuti sauce	22

SIDES:

Naan bread made with whole-wheat flour from Zelby family farm	5
Creamy potato purée	7
Mixed leaves and radish salad	7

MAIN COURSES:


Gaspar's mum's curry with seasonal mushrooms and vegetables, Goan red rice	24
Chef's fish special please ask the waiter	28
Gaspar's mum's curry with langoustine tails, shellfish oil, Goan red rice	29
Lamb chop, lamb loin, smoked eggplant, lamb jus with mint, potato gratin with slow cooked lamb shoulder	32

DESSERTS:

Cantaloupe melon, salted pistachio crunch, mild chili syrup	10
Cardamom and white chocolate cream, passion fruit, mango sorbet, vanilla	10

OFF THE MENU:

Please ask the waiter what else we can offer today.
We always have some extra dishes available depend directly on
what our producers offer us and chef's mood.

 All prices are shown in euro

 Regarding allergens in dishes, please ask the waiter