MENU

OPEN FIRE - TRUE PASSION - AUTHENTIC FLAVOR

The rich flavors of grilling, roasting, and smoking over wood fire are brought to life.

Allergies? Scan the QR code

HELLING

ENG

CHEF'S MENU

4/5* COURSES 60/70

Pumpkin - fennel - buttermilk - buckwheat

Scallop – apple – radicchio – curry

Veal chuck - celeriac - red cabbage - coffee

Cheese from Kaasfort - nut bread - quince - almonds*

Pear - tonka bean - caramel - hazelnut

4/5* COURSES VEGETARIAN 60/70

Pumpkin - fennel - buttermilk - buckwheat

Maitake – apple – radicchio – curry

Cauliflower - labneh - harissa - chimichurri

Cheese from Kaasfort - nut bread - quince - almonds*

Pear - tonka bean - caramel - hazelnut

WINE PAIRING 45/55

Discover a selection of wines, carefully curated by our sommelier. Each wine has been thoughtfully chosen to perfectly complement and elevate the flavors of our dishes.

Allergies or dietary needs? Scan the QR code on the back of the menu and let us know!

A LA CARTE

STARTERS

Aubergine - tahini - feta - hazelnut	14
Salmon - almond - cucumber - grape	18
Beef tartare - Jerusalem artichoke - sea buckthorn - black garlic	16

MAINS

Cod - parsnip - kale - mushrooms	28
Cauliflower - labneh - harissa - chimichurri	22
Picanha - hash brown - sumak - mezcal	24
Veal chuck - celeriac - red cabbage - coffee	26

TO SHARE

Sea bass - beurre blanc - samphire - lemon	60
Côte de Boeuf - bone marrow - salsa - per 100g	14

SIDES

Broccoli - cashew nut - chili - beurre noisette	8
Romaine lettuce - apple - sourdough - Parmesan	8
Carrot - labneh - balsamic - pistachio	9
Fries - chipotle mayonnaise	6

DESSERTS

Pear - tonka bean - caramel - hazelnut	14
Honey - honeycomb - thyme - blood orange	14
Cheese from Kaasfort - nut bread - quince - almonds	18