

CAFÉ PANACHE

ALA CARTE

STARTERS

Squid toast with taramasalata

Bread and spicy dip

Grilled beef tongue biang biang - taramasalata

Oyster fermented blueberry - lemon verbena oil

Oyster natural mignonette

Raw Hamachi pear - crème fraiche - yuzu kosho

Vietnamese style steak tartare fried onions - egg yolk - squid crackers

Stracciatella XO - yuzu - puffed rice

Tomatoes wasabi - ginger - chives

MAINS

Asian bolognaise

Salmon curryleaf butter - garlic chives

Iberico pork secretos celeriac puree - white kimchi - tamari brown butter

Black angus tri tip malt pickled onions - black garlic

Roasted cabbage seaweed - puffed buckwheat - kombu butter

SIDES

Wedges spicy mayo

Roasted baby gem seaweed - sesame dressing

Courgette tarte tatin miso caramel

DESSERTS

Coconut sorbet BBQ pineapple - shiso

Chocolate icecream burnt meringue - strawberries

Stelling 8 old cheese apricot - fig bread

Please inform the staff about any allergies or dietary requests

JOERI TIMMERMANS

+PANACHE

CHEF'S MENU

SNACKS

Oyster fermented blueberry - lemon verbana oil

Grilled beef tongue taramasalata

Squid toast black garlic

4 COURSE

Stracciatella XO - yuzu - puffed rice

U6 prawn egg yolk butter - horseradish - preserved lemon

Black angus tri tip malt pickled onions - black garlic

Japanese pina colada

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