

JOERI TIMMERMANS

+PANACHE

A LA CARTE

STARTERS

Oyster 4.5

Squid toast with taramasalata 9.50

Bread and spicy dip 8

Grilled beef tongue biang biang - taramasalata 8

Oyster fermented blueberry - lemon verbena oil 4.5 EA

Oyster natural mignonette 4.5 EA

Raw Hamachi pear - crème fraiche - yuzu kosho 16

Vietnamese style steak tartare fried onions - egg yolk - squid crackers 17

Stracciatella XO - yuzu - puffed rice 15

Tomatoes wasabi - ginger - chives 14

MAINS

Asian bolognaise 18

Salmon curryleaf butter - garlic chives 36

Iberico pork secretos celeriac puree - white kimchi - tamari brown butter 34

Black angus tri tip malt pickled onions - black garlic 42

Roasted cabbage seaweed - puffed buckwheat - kombu butter 16

SIDES

Wedges spicy mayo 9

Roasted baby gem seaweed - sesame dressing 8

Courgette tarte tatin miso caramel 10

DESSERTS

Coconut sorbet BBQ pineapple - shiso 8

Chocolate icecream burnt meringue - strawberries 9

Stelling 8 old cheese apricot - fig bread 12

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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