

FOOD

SPICY PEPPERS & FETA CHEESE BRULÉE 24

ROOTS & GREENS SALAD 45

Grapes and juniper vinaigrette,
wine jam, Saint Agur, crispy blackberry

BRUSCHETTA 38

Spinach and dukkah stew, rocket leaves

ROOT'S SKITTLE 44

Root vegetables' cream, carrot,
purple sweet potato, broccoli,
rucola pesto

PUMPKIN MIX 45

fava paste, Kalamata tapenade

SEA FISH TARTAR 52

Indian cracker, pickled pumpkin,
labaneh cheese, celery crumble

CURED FISH SASHIMI 44

Fermented yogurt, moroccan oil,
Chia seeds

MARINATED SHRIMP 66

Avocado cream, smoked shrimp sand

KIBBEH NAYYEH 57

Beef filet tartar, bulghur, brioche bun,
aged yogurt aioli

VITELLO TONNATO 65

Veal slices, tuna sauce, young turnips

PORK & GOUDA SAUSAGE 56

Cabbage in champagne, pastes' trio,
cornichons

RILLETTE In A BRIOCHE BUN 56

Mustard, filfel chuma, pickled lettuce,
potato confit

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