

POLLEN

LUNCH MENU

3 COURSES 55

Starter

King salmon tartare, radishes, fingerling potatoes, sour cream, herb jus

Carrot and burrata salad, hazelnut dukkah, pickled ginger

Mortadella and ricotta cappelletti, chicken consommé

Main

Truffled new zealand cod, jerusalem artichokes, sprouts, smoked cream

Beef short rib, red cabbage, green apple, smoked almonds, bacon jam

Braised pork cheeks, asparagus, radishes, rose apple, trompette de la mort

Salt baked celeriac, pecorino, black garlic, walnuts and grapes

Dessert

Lemon thyme crème brulee, milk chocolate, coconut, mango

Banana jelly and ice cream, salted gula melaka mousse

Apple tarte tatin, salted almond ice cream (for 2 to share)

European cheeses +10

Coffee/ tea +5
Wine pairing +45