

FOOD MENU

WORKSHOP SIGNATURES
SHARING SET 5,300

Indulge in our signature dishes, available à la carte or as a set menu, and explore our monthly specials. Bon appétit!

BITES - 4PCS

COTTAGE CHEESE	150
Shallot / Garlic / Fresh Herbs / Crispy Bread	
DUCK RILLETES	150
Chutney / Pickled Shallots / Crispy Bread	
CHICKEN CROQUETAS	150
Roasted Chicken / Béchamel / Emmental	

STARTERS

CAMEMBERT CLOUD (V)	240
Chutney / Rye Bread / Seeds / Greens	
TRUFFLE CHEESE SNOW (V)	260
Chutney / Rye Bread / Seeds / Greens	
ONION SOUP	290
Onion Confit / Chicken Stock / Emmental / Sourdough	
EGG MEURETTE	280
Onion Confit / Pancetta / Croutons / Red Wine Sauce	
PRAWN MAYONNAISE 5 PCS	360
Mayonnaise Trio / Pickles / Crispy Bread	
BEETROOT & CURED SALMON	320
Beetroot Textures / Sour Cream / Dill / Rye Bread	

MAINS

FLAMBÉED TIGER PRAWNS 5 PCS	480
Garlic Butter / Pastis / Ratatouille / Basil	
BARRAMUNDI MEUNIÈRE	490
Brown Butter / Lemon / Potato / Shallots / Parsley	
MUSHROOM RISOTTO (V)	560
Mushroom Duxelles / Truffle Butter / Parmesan	
ROASTED TOMATO PASTA (V)	360
Cherry Tomatoes / Garlic / Olive Oil / Parmesan	
CONFIT DUCK LEG	420
Sautéed Potatoes / Shallot / Parsley / Jus	
TOULOUSE SAUSAGE	550
Lentils / Pancetta / Pickled Carrots / Jus	

DESSERTS

CHOCOLATE MOUSSE (V)	220
Dark Chocolate / Cocoa Nibs	
ICED NOUGAT (V)	260
Cranberry / Apricot / Cashew / Berries Sauce	
HAZELNUT ENTREMET (V)	260
Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly	

BITES - 4PCS

NDUJA ARANCINI	180
Parmesan / Smoked Paprika / Tomato	
SALMON CUBES	240
Sour Cream / Cucumber / Rice Cracker	
WAGYU BEEF CARPACCIO	320
Savory Tartlet / Garlic Mayo / Rocket	

STARTERS

SNAIL RAVIOLI 5 PCS	360
Parmesan Foam / Garlic Butter / Herbs	
POACHED EGG (V)	320
Chanterelles / Mushroom Foam / Crouton	
CONFIT COD LOIN	380
Squid Ink Aioli / Fennel Textures / Finger Lime	
BOUCHOT MUSSELS 250 G	360
White Wine / Shallot / Garlic / Thyme	
SMOKED FOIE GRAS	520
Duck Consommé / Griottines / Daikon Radish	
MARINATED OCTOPUS	630
Confit Potato / Finger Lime / Paprika / Tomato	

MAINS

STEAK FRITES WITH RED WINE SAUCE	
Ask our team for today's selection.	
LAMB SADDLE Tournedos	920
Burnt Eggplant / Onion Petals / Jus	
IBERICO PORK T-BONE	1,080
Lentils / Pancetta / Smoked Paprika / Jus	
HOKKAIDO SCALLOPS 3 PCS	740
Scallop Mousse / Sunchoke / Scallop / Jus	
SEA BREAM	650
Cassoulet Purée / Bean Salad / Crispy Duck Skin	
CONFIT EGGPLANT (V)	380
Burnt Eggplant / Onion Petals / Crispy Onion	

DESSERTS

APPLE TATIN	280
Vanilla Cream / Candied Pecan / Apple Jus	
RED WINE SPICED PEAR	320
Financier / Red Wine Sorbet / Candied Almonds	
BLUEBERRY CLAFOUTIS & ICE CREAM	360
Baked to order, please allow 15 min.	



CHEESE & COLD CUTS

CAMEMBERT CLOUD (V)	240
Chutney / Rye Bread / Seeds / Greens	
TRUFFLE CHEESE SNOW (V)	260
Chutney / Rye Bread / Seeds / Greens	
JAMÓN IBÉRICO JOSELITO 70 G	1,650
Gran Reserva / Hand Sliced	
CHEESE SELECTION (V) 50 G / 100 G	190 / 360
Ask our staff for today's selection.	
COLD CUT SELECTION (V) 50 G / 100 G	190 / 360
Ask our staff for today's selection.	
MIXED PLATTER 4 X 50 G	680
Pickles / Olives / Chutney / Nuts / Dried Fruits / Green	

VEGETARIAN

QUINOA SALAD	320
Ratatouille / Mixed Tomatoes / Micro Basil / Seeds	
BEETROOT SALAD	280
Beetroot Textures / Sour Cream / Green Apple / Dill	
CHILLED RATATOUILLE	280
Mixed Tomatoes / Mint / Sunflower Seeds / Basil	
MIXED VEGGIES SALAD	280
Parmesan / Croutons / Tomatoes / Pickles / Seeds	
SUNCHOKE TEXTURES	480
Sunchoke Purée / Sunchoke Confit / Hazelnuts / Greens	
CRISPY POLENTA	420
Ratatouille / Eggplant / Garlic / Basil / Sunflower Seeds	
MUSHROOM RISOTTO	560
Mushroom Duxelles / Truffle Butter / Parmesan	
PASTA AGLIO E OLIO	360
Extra Virgin Olive Oil / Garlic / Chili	
ROASTED TOMATO PASTA	360
Cherry Tomatoes / Garlic / Olive Oil / Parmesan	

SIDES

GREEN SALAD (V)	120
SAUTÉED POTATOES (V)	120
FRENCH FRIES (V)	120
SAUTÉED MUSHROOM (V)	150
RATATOUILLE (V)	150
MASHED POTATOES (V)	150

ADD-ONS

PANCETTA	100
TIGER PRAWNS 3 PCS	180
SCALLOP	200
FOIE GRAS	380