



THE NINE

MENU 3 COURSES 46

MENU 2 COURSES 39

SPRING MENU

STARTERS

Seasonal Tarte (v) with endive, goat cheese, and lavender honey 15

Fish Tartare served on a brioche bun with dill cream 20

Spring Roll (v) asparagus, topinambour, turnip served on garlic aioli, red shiso and sesame powder 18

SALADS

Japanese Caesar Salad with wasabi mayo, lettuce, mizuna and crispy chicken fillet 27

Harvest Salad (v) with grains, spinach, tomato, cucumbers, chickpeas, olives, tahini vinaigrette and feta cheese 26

Mixed Herbs with smoked salmon, pickled veggies, sauce vierge 28

Julienne Revisited (v) with roasted linseeds, pecans, mustard vinaigrette, chervil 20

Warm Focaccia prepared in-house served with organic olive oil and olives 6



MAINS

Fish of the Day with saffron sauce, estragon oil, potato chips and parsnip confit 32

Chicken Supreme served on roasted asparagus, dijon sauce, salsify chips 30

Miso & Sauterne Tofu with green cabbage, kale, Brussels sprouts, radish, vegetable relish 28

Salmon Fillet served on cauliflower purée, sweet and sour vegetables, pink pepper, beurre blanc 32

Choose your complimentary side dish:

Seasonal vegetables

Baked baby potatoes

Julienne salad

Chef's Pasta Of The Day

DESSERTS

Pear Confit with chocolate sauce, chantilly and almond tuile 13

Passion Fruit Mousse with kiwi, sponge cake, and hazelnut crumble 14

Cannoli with dark chocolate ricotta cream and orange curd 13

Please inform the team of any allergies / All the prices are in euros





SIP & SHARE

Available daily 18h - 21h

The 9 Club Sandwich (v)	12	Crispy Chicken bites	14
Club sandwich with gouda cheese, omelette, light mayo, coleslaw, served with potato chips		Japanese style served with wasabi mayo	
Spread the Feminism (v)	10	Sushi Croquettes	12
Warm pita bread with assorted spreads		with smoked salmon or avocado & spicy mayo	
Tartare of the Day	15	Arancine (v)	12
Served on salted babà		Traditional Italian rice balls garnished with seasonal vegetables and parmesan	
Baked St Marcellin (v)	13	Patatas Bravas (v)	10
With lavender infused honey & croutons			
Seasonal Tarte (v)	15	Manchego & Chorizo Croquettes	12
Endive, goat cheese, lavender honey			

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