



3 course menu including coffee and bread 59
2 course menu including coffee and bread 47

Freshly baked bread rolls with french
butter and olives

4

STARTERS

FENNEL TARTE TATIN (V)

An elegant caramelized upside-down tart with fennel, served with burned red bell pepper coulis and garnished with fresh fennel cress

This dish pays homage to the Tatin sisters, who ran the Hôtel Tatin in late 19th-century. Legend says that Stéphanie, in a moment of distraction, accidentally caramelized apples in a pan and, in a creative effort to save the dessert, placed pastry on top and baked it. When flipped, the dish became a timeless classic

CREPELLE CATERINA DE MEDICI

Delicate crêpes filled with spinach, ricotta, parmesan, sun-dried tomatoes, and basil, topped with extra virgin olive oil and finished with a gratinée of béchamel sauce and prosciutto chips

Inspired by Caterina de Medici, who is said to have introduced many Italian culinary traditions to France when she became queen, including the beloved crespelle, now known as crêpes

MAINS

SALADE JULIETTE RÉCAMIER (V)

A salad of arugula, lettuce, and spinach, topped with toasted walnuts, Roquefort, radishes, and capers

Named after Juliette Récamier, the renowned French socialist and beauty who hosted one of Paris' most influential salons in the early 19th century, drawing together prominent literary and political figures

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



MAINS

MALALA YOUSAFZAI TEMPURA

Crispy tempura cod strips paired with a spicy pumpkin curry and lemon-infused leek

This dish is dedicated to the Pakistani activist and youngest-ever Nobel Peace Prize laureate, known for her advocacy for girls' education. Our chef, Maria, hailing from Pakistan, draws from her own experiences to honour both Malala and the ongoing fight for gender equality and education



TAGLIATELLE LUCREZIA BORGIA (V)

Tagliatelle pasta served with a creamy saffron sauce of yellow zucchini, sautéed green zucchini, parmesan, roasted almonds, and lemon zest

Legend says that tagliatelle was inspired by the long, flowing blonde hair of Lucrezia Borgia, a prominent figure of the Italian Renaissance

CHICKEN MOLE POBLANO

Slow cooked then pan fired chicken breast served with mole poblano—a sauce made from chili and chocolate—accompanied by a smooth potato and corn purée.

This dish celebrates Frida Kahlo, the Mexican artist known not only for her paintings but also for her famous dinner parties, where she often served mole poblano



DESSERTS

PENNY BUTTER FUDGE

Peanut butter fudge cubes served with fresh yogurt, salted peanuts, and a chocolate crème anglaise

This dessert is inspired by the book *Penny Butter Fudge* by Toni Morrison, the Nobel Prize/Pulitzer-winning American author, who celebrated the power of storytelling and cultural heritage.

PAVLOVA

Meringue nest topped with lemon curd, Chantilly cream, fresh grapes, and a red wine and balsamic coulis

Dedicated to the world-renowned Russian ballerina Anna Pavlova, whose grace and artistry inspired the creation of this beloved dessert.



Bar Food

Available to order 18h - 20h30

Shiitake Happens

Steamed bao garnished with pickled red cabbage, pulled pork-style mushrooms and crispy onion

12



The 9 Club Sandwich

Club sandwich with gouda cheese, omelette, light mayo, salad and coleslaw, served with fries

12



Bigger Fish to Fry

Crunchy fish and chips, served with a herbed sour cream

15

Chickpea Quartet

Our composition of homemade falafel served with hummus

10



Happy Harvest Bowl

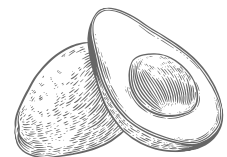
Chickpeas, cucumber, pickled onion, tomatoes, radish, carrot, mint

9

All I Avo' Wanted

Crispy sushi rice croquettes with avocado, spicy mayo and yuzu pearls

12



Sushi Salmon Twist

Crispy sushi rice croquettes with smoked salmon, spicy mayo and chives

12

Spread the Feminism

Homemade naan bread with vegetarian spreads. Ask your waiter for today's flavours!

8



 Vegan  Vegetarian

All prices are in € incl VAT | Please inform your server of any allergies