

3 course menu 47

2 course menu 39



HER PANTHEON

STARTERS

ATHENA'S OLIVE TAPENADE

Inspired by Athena, the goddess of wisdom and warfare, known for her strategic prowess and connection to the olive tree



A savoury tapenade made with Kalamata olives, pomodori datterini confit, creamy stracciatella, toasted pine nuts, served with warm pita bread



YEMAYA'S CURED TROTA SALMONATA

Yemaya, the Yoruba goddess of the sea and motherhood, embodies nurturing and protection

Delicately cured trota salmonata served with pink cabbage water and a wakame salad, finished with green and nori chips

MAINS

DEMETER'S HARVEST

Demeter, the Greek goddess of the harvest, symbolises the bounty of the earth and agricultural abundance

A vegetarian salad with roasted sweet potatoes, quinoa, chickpeas, black kale chips, and drizzled with a tahini-lemon dressing



MAINS



SKADI'S DUCK BREAST

Skadi, the Norse goddess of winter and hunting, represents strength and endurance

Slow-cooked duck breast, Kålrotstappe (rutabaga and potato puree), sautéed mixed mushrooms, and lingonberry sauce

INARI'S GRILLED SWORDFISH

Inari, the Japanese goddess of rice and agriculture, signifies nourishment and prosperity

Grilled swordfish glazed with a miso-honey sauce, served over sushi-rice and accompanied by braised bok choy

LIBERA'S SPAGHETTI AL VINO

Libera, the goddess of freedom and fertility, is often associated with wine and celebration

Spaghetti cooked in red wine with guanciale and shaved pecorino

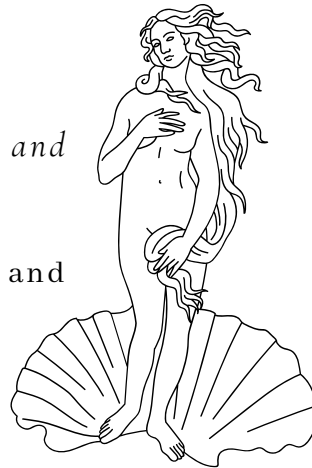


DESSERTS

APHRODITE'S STRAWBERRY TART

Aphrodite, the Greek goddess of love and beauty, embodies sweetness and indulgence

Rose-infused crème pâtissière tart, topped with fresh strawberries and served with cardamom and honey whipped cream



CHICOMECOATL'S CHOCOLATE MOUSSE

Chicomecoatl, the Aztec goddess of maize and sustenance, represents richness and flavour

Heston Blumental water and chocolate mousse with a hint of chilli, complemented by cacao crumble and mango purée



Bar Food

Available to order 18h - 20h30

Shiitake Happens

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

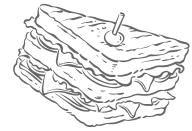
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The 9 Club Sandwich

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

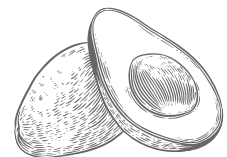
Chickpeas, cucumber, pickled onion, tomatoes, radish, carrot, mint

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