

POLLEN

LUNCH MENU

3 COURSES 55
5 COURSES 85

Smoked mackerel, almonds, grapes, white gazpacho
Cured kühlbarra barramundi, brandade, olives, tomato
Beef carpaccio, figs, pecorino, pickled cepes +5
Seared foie gras, cherries, chocolate, fennel +10

Kale gnocchi, tuscan kale, pine nut, mushroom
French chicken, fennel, leek, orange, parmesan
Monkfish cheeks, peas, broad beans, hazelnuts, mint, joselito
Veal loin, polenta, sage, pickled cherries +10

Apple tarte tatin, salted almond ice cream (for 2 to share)
White chocolate, blackcurrant, szechuan pepper, honey ice cream
Apricot and ginger parfait, hazelnuts
European cheeses

Coffee/ tea +5
Wine pairing +45

All prices are subject to service charge and tax