



Loft

RESTAURANT

Sourdough bread	35
Eggplant with tahini, olives	
Hot & Spicy	26
Garlic confit, roasted tomatoes	
Fish tartare (per serving)	32
Toasted brioche, chirshi, pumpkin seed crumble	
Sirloin tartare (per serving)	38
Gratin, aioli, pickled shallots	
Leek confit	48
Aioli, chicken and leek stock, sourdough bread	
Tuna tataki	87
Pickled fennel, blood orange, harissa, dried apricot	
Arugula salad	75
Citrus–coriander vinaigrette, mix seeds & nuts	
East–West chicken salad	83
Satay sauce, rice noodles, black sesame	
Roasted beets on salt	76
Skordalia, arugula, cumin vinaigrette & beet	
Roasted green salad	92
Sea bass, basil aioli, lime	
Fried sea bass	142
Pickled lemon, gremolata, schug and curry	
Sea bream fillet	165
Roasted tomato & oregano risotto, fresh greens	
Burger	95
Brioche bun, lettuce, tomato, pickle, aioli, grilled potatoes	
Fried Viennese Schnitzel	90
Coleslaw and grilled potatoes	
Chicken breast	125
Tahini, freekeh and lentils mujaddara, hot chicken jus	
Beef Fillet	240
Roasted cabbage, herb gremolata and beef stock	

Desserts

Pavlova	55
Pâtissier cream, strawberries, berry coulis	
Chocolate mousse	55
Olive oil caramel, salted cocoa crumble	

Please be aware that our food may contain, or come into contact with, common allergens.
Please let us know if you have any food allergies or special dietary needs.