

DINNER

APÉRITIF

white peach bellini 1600

glass of champagne
Billecart-Salmon 2200

bills house sake, sakemirai,
junmai ginjo 2023, Yamaguchi 1050

The Botanist gin and yuzu collins 1600

bills negroni
gin, cynar and aperol 1400

SMALL PLATES

nocellara olives and
marcona almonds 1200

iberico ham
reg 1400 lge 2300

tuna tartare, avocado, corn chips,
lime and chilli 2100

quick pickled carrots, ricotta,
dill and mint 1800

courgette chips, preserved lemon
yoghurt and nigella seeds 1800

crudités, walnut miso dip 1700

our gravadlax, rye toast, cucumber
salad and horseradish 2000

fritto misto, aioli, lemon 2100

burrata, braised green beans
and crispy garlic 1800

crispy gochujang chicken,
peanut, iceberg, mint
and coriander 1850

SALADS

roast chicken, baby gem, fine beans,
celery, sourdough croutons
and green goddess dressing 2400

bills chopped - green beans, courgette,
tomato, cabbage, crunchy chickpeas,
beetroot, and citrus sesame dressing 2100

add

grilled halloumi or avocado 650
our gravadlax or grilled chicken 680

SCHNITZELS

veal or chicken 3500 / 2600
+ caper brown butter, tarragon
mustard mayo or gremolata

parmesan crumbed chicken schnitzel,
creamed corn and fennel 2900

veal, potato and herb salad, caesar dressing,
pickled shallots and watercress 4100

MAINS

prawn and chilli linguine,
garlic and rocket 2600

steamed snapper, mussels,
grilled courgette and green sauce 3100

fennel risotto, walnuts, dill and ricotta 2500

chilli miso salmon, hot and sour
aubergine 3100 + brown rice 350

porcini-rubbed fillet steak, fine onion
rings and watercress 5200

shrimp burger, lemongrass dressing, aioli,
shaved radish salad and herbed fries 2800

wagyu burger, grilled swiss, dill pickles,
smoked chilli and onion aioli, maple bacon crumb
and fries 3000

bills coconut curry, kai lan and brown rice
+ fish and prawn 2800
+ tofu and squash 2550

sides

spinach, lemon and olive oil 1050

bills green salad, yuzukosho dressing 1450

grilled broccoli, citrus sesame dressing 1150

crispy spiced potatoes 1000

SWEET

baked cheesecake, blueberry hibiscus
compôte, hazelnut buckwheat crumb 1600

cold drip coffee tiramisu 1600

ricotta hotcakes, fresh banana
and honeycomb butter 2400

brown sugar and pistachio pavlova,
fresh strawberries, raspberries
and lemon 1600