



CITIZEN

HOUSE FOCACCIA 7
WHIPPED BROWN BUTTER

WARM MARINATED OLIVES 9
HARISSA / CITRUS ZEST / RED WINE VINEGAR

DRESSED RAW OYSTERS 10
PROSECCO GELÉE / PINK GRAPEFRUIT / CAVIAR DE MUJOL / SHALLOT AND TARRAGON MIGNONETTE
ADD OYSTER 5

TERRINE 20
PORK SHOULDER / SMOKED DUCK BREAST / FOIE GRAS / BRANDIED PRUNES / HAZELNUT / MADEIRA GELÉE /
HOUSE-MADE GIARDINIERA / GRAINY DIJON / BRIOCHE TOAST

LITTLE GEM AND ENDIVE SALAD 21
PEAR / ALMOND, WALNUT AND PUMPKIN SEED GRANOLA / GORGONZOLA / LEMON AND WHITE BALSAMIC VINAIGRETTE

LEEKS VINAIGRETTE 23
MARINATED LEEKS / SHERRY VINAIGRETTE / SAUCE GRIBICHE / NORDIC SHRIMP / FRESH HERBS

BEEF CARPACCIO 25
PICKLED EGGPLANT / PARMESAN CREAM / ARUGULA / SHAVED WHITE ONION / OLD SCHOOL RED WINE VINAIGRETTE / BRIOCHE CROUTONS

BURRATA FROM PUGLIA 26
PEPPERONATA / SLOW ROASTED CHERRY TOMATOES / SUNDRIED TOMATO AND PINE NUT PESTO / CALABRIAN CHILI HOT HONEY /
BASIL OIL / GRILLED SESAME AND HERB FLATBREAD

PARSNIP FIVE WAYS 26
PARSNIP GNOCCHI / PARSNIP APPLE PURÉE / ROASTED PARSNIP / PICKLED PARSNIP / PARSNIP CHIPS / SALSA VERDE

PINWHEEL PRIMAVERA LASAGNA 32
HOUSE-MADE PASTA / PANKO CRUSTED EGGPLANT / GRILLED ZUCCHINI / BÉCHAMEL / MOZZARELLA / WHIPPED RICOTTA /
ROASTED RED PEPPER POMODORO / BASIL / PARMESAN / SUNDRIED TOMATO AND PINE NUT PESTO

PORK SHOULDER RAGU 27
TAGLIATELLE / BEEF STOCK / RED WINE REDUCTION / POMODORO / CHARRED BROCCOLINI WITH CHILI OIL / PARMESAN / FRESH HERBS

TOWN MEATBALLS AND POLENTA 30
BEEF AND PORK MEATBALLS / ROASTED GARLIC POLENTA / WHIPPED RICOTTA / POMODORO / BALSAMIC REDUCTION / PARSLEY

GRILLED CAULIFLOWER STEAK 28
HARISSA MARINADE / DATE AND CHICKPEA QUINOA SALAD / PICKLED RED ONIONS / PRESERVED LEMON AND TAHINI DRESSING /
PARSNIP PURÉE / POMEGRANATE / CILANTRO / ZHOUG / YAM CHIPS
ADD GRILLED HALLOUMI 4

CONFIT DUCK LEG 42
SAFFRON RISOTTO / MUSHROOMS À LA GREQUE / CHARRED BROCCOLINI / PICKLED MUSTARD SEEDS / SAUCE À L'ORANGE

FRIED OCTOPUS 43
FREGOLA / MUSSELS / CHORIZO / NDUJA BUTTER / SMOKY RED PEPPER POMODORO / BRAISED FENNEL / FENNEL AND DILL AIOLI