

## WERK SEASONAL

<b>duck paté</b> pickled blueberries, our brioche, deep-fried shallots	[*1,3,7,12]	200 g	<b>9.<sup>90</sup> €</b>
<b>potato gnocchi</b> [ v ] our gnocchi, pumpkin cream, marinated chioggia beetroot, chestnuts, truffle, pecorino cheese, pumpkin oil	[*1,3,7,12]	370 g	<b>17.<sup>90</sup> €</b>
<b>pork tenderloin meatloaf with prosciutto crudo and truffle</b> mushroom purée, roasted jerusalem artichoke, demi-glace, dill	[*1,3,7,12]	450 g	<b>16.<sup>50</sup> €</b>
<b>carrot cake with pumpkin jam</b> [ v ] caramelised walnuts, orange mascarpone, tonka beans	[*1,3,7,8]	150 g	<b>6.<sup>90</sup> €</b>
<b>syconium iced tea</b> [ non-alcoholic ] gunpowder green tea, fig, green apple, lime, lemon		0,19 l	<b>5.<sup>60</sup> €</b>
<b>midleton</b> jameson, coconut, ginger, lemongrass, lime, lemon, soda water		0,15 l	<b>10.<sup>50</sup> €</b>
[ v ] - vegetarian			