

hicce

SAMPLE MENU

charcuterie

pork rilette 4
chanterelle saucisson 5
mortadella 4

breads

rye 2
beer 2
gluten free 2

cheese

coup de corne 6
tomme de savoie 5
regalis 6

veg

piquillo peppers, st maure, honey 6
baba ganoush, palm syrup 4
mushroom terrine 5

seafood

cured salmon, wasabi, apple 7
mussels escabeche, seaweed, fennel 7
boquerones, fermented chilli, leek, pinenuts 7

jars

beetroot, onion, dill 3
cucumber pickles 3
cabbage, sprouts, caraway 3

hot sticks

pickled cabbage, baby turnip, chilli, roast garlic, ponzu 6
quail eggs, button mushroom, watercress 7
lamb, pumpkin, almonds, salsa verde 8
sea bream, cucumber, sansho pepper crème fraiche 9

veg

brussel sprouts, hazelnuts, kohlrabi 6
beetroot, black garlic, grape 7
celeriac, chestnut, nasturtium 8

fish

mackerel, radicchio, kumquats 10
squid, apple, green chilli 12
monkfish, jerusalem artichoke, trompettes 15

sides

miso butter potatoes 4
hicce salad 4
greens 4

meat

chorizo, cauliflower, fermented chilli 11
chicken thigh, leek, sunflower seeds, tarragon 10
bavette, mushroom, pear, green peppercorn 13

dessert

muscovado, creme caramel 6
pineapple, coconut sorbet, coriander 6
pistachio financier, bitter orange, pistachio ice cream 6