

courses 3 for 35€ | 4 for 38€ | 5 for 45€ | 6 for 50€

treviso red chicory | butter braised carrot | smoked carrot puree | puffed buckwheat |  
chervil

salsify milk poached | pickled turnip | umeboshi | shiso | turnip puree | shallot dressing

*suggestion: smoked mackerel*

spiced zucchini beignets | zhoug and dill yogurt | root to seed broccoli salad

kohlrabi pickled and raw | pied de mouton mushroom | vegan feta | grapefruit | chilli

*suggestion: wild boar coppa*

jerusalem artichoke soup | seaweed biscuit | sea vegetables | smoked almond gremolata

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kimchi | black rice | mushroom xo | nashi pear | crispy onions

*suggestion: bulgogi marinated venison*

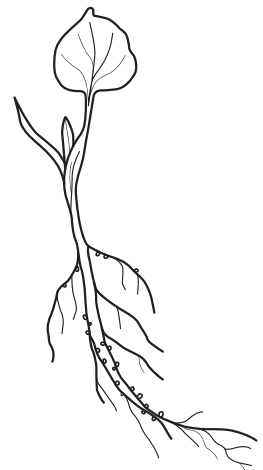
beetroot gnocchi | swiss chard | pickled red onions | baby carrots | red cabbage puree

genmai miso aubergine | hazelnut ajo blanco | pickled date | poppy seed | toasted freekeh

broccoli heart grilled | spinach creme | ocha potato | wasabina | mustard foam

*suggestion: wild goose fillet*

mushroom croquette | pak soi | king bolete | burned shallot | paprika peated whisky



YERBA

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pumpkin seed ice cream | pumpkin seed crumble | marinated pumpkin | persimmon | sea  
buckthorn

silken tofu chocolate mousse | seven seed chocolate | candied ginger | salted bay caramel

cauliflower panna cotta | golden raisins | px sauce | hazelnut crumble | candied cauliflower

parsnip white sesame cake | coconut dulce de leche ice cream | vanilla buttercream |

parsnip paper

potato skin ice cream sandwich | vin santo | cashew cream | dark cocoa

yerba only offers animal products from traceable sources | we do not serve meat or poultry of industrial origin

please speak with our servers regarding any dietary choices, allergies, or further information on any ingredients