



Hilma af Klint, Group 4, No 3, The Ten Largest, Childhood 1907.
Courtesy The Hilma af Klint Foundation



Piet Mondrian, Composition with Yellow, Blue and Red
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KITCHEN & BAR - TATE MODERN

A vibrant and geometric-inspired menu brings together Dutch and Swedish cuisine. Drawing inspiration from the works of Hilma af Klint and Piet Mondrian, the chefs have experimented with the artists' use of bold colours and structured shapes to craft a truly unique dining experience.

STARTER

Maatjesharing, horseradish, shallot, pumpernickel, broccoli cress

Pickled beets, swede & turnips, apple, sorrel, lingonberry slaw (VG)

MAIN

Bavette steak Rydberg, potato, blood pudding, spinach, 'Rhug Estate' egg yolk

Hasselback potatoes, leek, dill cream cheese, fried pickled onion (VG)

DESSERT

Rhubarb Vlaflip, hableslag

Pannenkoeken, cinnamon sugar, syrup, cream