

Menu

Smocked duckling, Mushroom whipped-cream, Hazelnut crumble, Enoki, Sweet and sour raspberry sauce	17€	STARTERS
Roasted cauliflower soup, Perfect egg, Smocked haddock, Pickled cauliflower	15€	
Brussels sprouts, Peanuts, Fried garlic, Candied onions, Wasabi cream, Grilled tofu	15€	
Arancini, Bone marrow, Snails, Rice cream, Pumpkin puree, Full-bodied juice	16€	
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Plaice, Candied celery, Vanilla beurre blanc sauce, Smocked herring eggs, Fregola	29€	MAIN COURSES
Arctic char, Sorrel hollandaise sauce, Butternut cream, Sea lettuce, Lard, Pearl onions	32€	
Ox cheek, Reduced juice, Carrot mousse, Oyster mushroom ravioli, Watercress salad	32€	
Pork shoulder, Potato and sweet potato anna, Thyme and honey juice, Cabbage	28€	
Barley risotto, Spinach cream, Chanterelles, Fried leeks	26€	
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Truffled brie, Fig chutney, Mustard sprouts	11€	DESSERTS
Poached quince, Namelaka liveche, Cornflower biscuit, Quince gel	12€	
Candied pear, Buckweat nougatine, Miso-pecan praline, Buttermilk mousse	11€	
French toast, Apple caramel, Cinnamon mascarpone	11€	

: Meat from France
 : Taxes and service included
 : List of allergens on request

Menu
 Starter-Main course 41€
 Starter-Main course-Dessert 52€