

MENU COMPOSITION

Menu of 3 to 5 Courses, also available à la carte

Smoked duck breast

Currants | Brussel sprouts | banana

Cubeb pepper & beech wood

15 €

Swede soup

Chorizo | apple | pork air bag

Chilli & Coriander

15 €



Skrei

Cucumber | risotto | wakame seaweed

Juniper berries & allspice

26 €

Roasted saddle of fawn

Black salsify | bacon | green cabbage

Vanilla & star anis

26 €



Caramel banana terrine

Passion fruit | vanilla fritters

Star anis & cinnamon

14 €

€ 55 for a 3 Course Menu (Starter, Main course, Dessert)

€ 89 for a 5 Course Menu

€ 30 for corresponding wines during the 3 course menu

€ 40 for corresponding wines during the 5 course menu