

#### Finger food

- Cashew nuts with mild smoked salt 50
- Black olives and green olives baked with citrus and herbs 50
- Crispy sandwich with soft onions and cheese 60 a piece
- Oyster poached and served cold with kiwi juice 65 a piece
- Air-dried duck breast with jerusalem artichoke 60 a piece
- Golden fries with fennel pollen and lemon mayonnaise 85
- + 10 gram lightly salted "golden selection" caviar 195

#### Starters

- Raw langoustine with yuzu and hibiscus 130
- Squid with broccoli leaves and black kale 125
- Morel fried egg with suckling pig and langoustine bisque 135
- Grilled hedgehog mushrooms with chicken wings and duck jus 125
- Tartare of beef with crispy salsify and grapefruit 155

#### Middle courses

- Baked celeriac with turmeric sauce 110
- Leek with jalapeno and unripe strawberry juice 110
- Grilled brussels sprouts leaves with caper leaves and pistachio 115
- Spinach lightly stewed with curly kale and walnuts 125
- Ricotta gnocchi with sorrel and black pepper 120

#### Main courses

- Redfish with bell pepper and piment d'espelette 225
- Turbot with fennel ravioli on gruyère 295
- Chicken with mashed potatoes and parmesan toast 195
- Grilled heart of lamb with beetroots and wood sorrel 190
- Charred pepper steak of ribeye with bitter salads 375

#### Cheese

- Selection of cheese from near and far with crispy waffle 175

#### Sweet

- Bergamot lemon tart with kombu 110
- Salted horseradish soy butter caramel 120
- Profiteroles with lavender ice cream and blueberry sauce 140
- Caramelized bread with black cardamom ice cream 195
- Chocolate mousse with coconut sorbet and cocoa sorbet 145