

Finger food

- Cashew nuts with mild smoked salt 50
- Baked black and green olives with citrus and herbs 50
- Sandwich with soft onions and cheese 60 a piece
- Air-dried duck breast crouton 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 pistachio 125
- Scallop and chicken wings with langoustine bisque 140
- Grilled salmon with bell pepper and piment d'espelette 135
- Tartare of beef with crispy salsify and grapefruit 155

Middle courses

- Baked celeriac with turmeric sauce 110
- Carrots braised with basil and blood orange 110
- Grilled brussels sprouts leaves with caper leaves 120
- Spinach lightly stewed with curly kale and walnuts 125
- Ricotta gnocchi with sorrel and black pepper 125

Main courses

- Turbot with fennel ravioli on gruyère 295
- Chicken with beech mushrooms and chestnut sauce 195
- Grilled heart of lamb with beetroots and wood sorrel 190
- Suckling pig with potato mash and parmesan toast 195
- Charred pepper steak of ribeye with golden fries 375

Cheese

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

Sweet

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