

## Three Course Menu

Shellfish soup • Lamb shank or Catch of the day • Chocolate & Lemon

9.900

### Snacks

Olives, black pepper, lemons	990
Chicken liver parfait, tomato jam, crisp seed bread	1.990
Crispy sourdough bread, grilled bell pepper dip	1.690
Smoked trout mousse, sour cream, dill, crisp bread	1.990
Cured lamb, parsley mayo, pickled onions, parmesan	1.990
Mix of all snacks	3.690

### Starters

Sunchoke salad, pickled cabbage, dried sunchoke skins	2.590
Cauliflower, horseradish, hazelnuts, almond milk, chives	2.490
Shellfish soup, green apples, cauliflower, shrimp, scallops	2.690
Slow cooked salmon, grapes, beurre noisette, apples, dill	2.890
Onion consommé, parmesan, smoked onions, caramelized & crisped onions	2.890
Pork belly pastrami, celeriac, horseradish, onions, onion glaze	2.890

## Five Course Menu

Let our chefs prepare 5 outstanding courses for you

(only available for the whole table)

12.900

### Mains

Duck breast, duck confit, butternut squash, beurre noisette, smoked maple syrup	5.990
Shellfish soup, green apples, cauliflower, shrimp, scallops	3.990
Falafel, carrots, sunchokes, oyster mushrooms	4.990
Catch of the day, please ask the waiter	5.490
Glazed lamb shank, cauliflower, grilled scallions, mustard glaze	5.690
Beef cheek, pickled white cabbage, roasted root vegetables	5.890
Fillet of cod, radicchio, lumpfish roe, crispy kale, yoghurt	5.990
Lamb sirloin, sweet and pickled beets, smoked onions, creamed cheese	6.490

### Sides

Sunchoke salad.	990
Fried crushed potatoes, spicy ketchup	990
Baked cauliflower, garlic, chili, flax seeds	1.490
Creamy mushrooms, shallots, parsley	1.490