

LATE SUMMER ARRANGEMENT

FROM SEPTEMBER 13TH

FOUR APPETIZERS

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BEETROOT, CAULIFLOWER, HAZELNUT, CREAM CHEESE, BUTTERMILK

...

KINGFISH, FENNEL, ELDERBERRY, SHISO, GOAT YOGHURT, NASTURTIUM

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MUSSEL, ONION, LEEK, BLACK GARLIC, CARROT, LOVAGE, WHITE WINE

...

MONKFISH, MANGO, KOHLRABI, COCONUT, MASALA, RICE **

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DUCK, PARSLEY ROOT, SEA BUCKTHORN, ERYNGII, MUSHROOM **

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BEEF SHOULDER FILLET, VEAL SWEETBREAD, PUMPKIN, CABBAGE, POTATOES,
TOSA DASHI

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PEACH, ALMOND, LEMON, CURRANT, CHOCOLATE

*INCLUDING HOUSE APERITIF, FULL WINE PAIRING, TABLE WATER,
COFFEE OR TEA WITH HOMEMADE SWEETS*

5 COURSE MENU | 125

7 COURSE MENU ** | 149,95