

APPETIZERS

Arctic charr ballontine 2.590.-

Herb purée, cucumber parisienne, cucumber sorbet, leek ash, dill

Cognac cured beef carpaccio 2.790.-

tomato jam, smoked feta, asparagus, langoustine en crouté

Cream of langoustine 2.790.-

fried langoustine, whipped cream, dried seaweed

Langoustine and escargots 2.490.-

mushrooms, fennel, dill, puff pastry

Langoustine 100 gr 2.890.-

grilled in garlicbutter, garlic bread, salad

Salted cod 2.490.-

thin sliced salted cod, scallops, crunchy olives, tomato confit, chorizo vinaigrette

VEGETARIAN

Barley 4.200.-

savoy cabbage, confit tomatoes, hazelnuts

Jerusalem artichoke pave 4.200.-

mushroom duxel, pickled onion, scorzonera, kohlrabi

MEAT

Beef rib-eyeslow cooked to medium rear 5.900.-

potato and jerusalem artichoke pavé, scorzonera, mushroom duxel, sauce Bordelaise

Horse 5.900.-

noisette potato purée, kale, hazelnut, herb salad, port sauce

Lamb 5.800.-

pan fried lamb filled, leg of lamb rillet, asparagus, green peas, potato and carrot terrine

FISH & SHELLFISH

Blue ling 4.290.-

slow cooked pork belly, bacon potato mash, pickled kohlrabi, hollandaise sauce

Langoustine 200g - 5.590.-

300g - 7.890.-

grilled in garlicbutter, garlic bread, salad

Cod 4.390.-

potato and savoy ragout, celeriac, caramelized carrots

Monkfish and shellfish 4.590.-

mussels, scallops, icelandic barley, bacon, shellfish beurre blanc

SET MENUS

LANGOUSTINE FEAST

Cream of langoustine

fried langoustine, whipped cream, dried seaweed

Langoustine

grilled in garlic butter, garlic bread, salad

Apple tart

puff pastry, glazed apples, caramel, raspberry icecream

Price: 9.500.-

with wine: 16.000.-

SEAFOOD FEAST

Arctic charr ballotine

Herb purée, cucumber parisienne, cucumber sorbet, leek ash, dill

Cod

potato and savoy ragout, celeriac, caramelized carrots

Skyr

blueberry marengue, jammed blueberries, burned white chocolate, caramel crisp, blueberry and honey icecream

Price: 8.500.-

with wines: 15.000.-

DESSERTS

Skyr 1.750.-

blueberry marengue, jammed blueberries, burned white chocolate, caramel crisp, blueberry and honey icecream

Apple Cake 1.750.-

puff pastry, glazed apples, caramel ganache, apple sorbet

A selection of cheese 2.150.-

date bread, crowberries, honey, parmesan crackers

Chocolate 1.750.-

chocolate cheesecake, milk chocolate mousse, blackberries, coffee crisp, white chocolate and chilli ice-cream