

Starters

Flamed salmon, onion, ginger, lime

275,-

Foie Gras tart, nuts, raspberries

398,-

Mustard bread, pork hock, pickled cucumbers, potato chips

250,-

Squash salad, chicory, smoked fish

240,-

Soups

Squash soup, bacon, sage

190,-

Beef consommé, egg yolk, lovage

205,-

Main dishes

Plaice, parsley risotto, bacon, sesame

530,-

Duck leg, horseradish, cabbage, cranberry dumpling

430,-

Corn chicken, broccoli, onion, potatoes, lemon

455,-

Pork tenderloin, pork belly, fennel, spinach, potatoes, squash

595,-

Leg of Lamb, red wine, mint, smoked grains, chanterelles, lovage

785.-

Deer, cabbage, orange, beetroot, chestnuts

795,-

Beetroot risotto, goat cheese

385,-

Desserts

Gratinated Brie cheese, brioche, fruits

250,-

Chocolate tart, lime, chilli, mint

235,-

Potato pasty, apple, plum butter, rum

215,-

Tapioca pudding, orange, coconut

205,-

We charge all our guests 8% service fee, which is included in the final bill.