

Appetizers - 18eur

BLACK SALSIFY CREAM SOUP, TRUFFLES, TRUMPET MUSHROOM

TARTAR BEEF, TARRAGON, POTATO, AUBERGINE, TOMATO, GOAT´S CHEESE

EEL BBQ, BLACK RISOTTO, CUCUMBER, CHEESE CREAM, OLIVES, PEA FOAM, CITRUS,

EGG ROOT CELERY PUREE, PÖLTSAMAA WINE, TOAST, CHANTARELLES, BACON

Main Courses - 30eur

SALMON 58 HONEY, MUSTARD, POTATO, SEMOLINA PEARLS, CARROT, SUGAR PEA

QUAIL CHERRY COULIS, CAULIFLOWER, PEARL ONION, POTATO

LAMB TOMATO, EGGPLANT, GARLIC, POTATO, CAPERS, BUTTER, MUSTARD, HERBS

BEEF DUXELLE, BEARNAISE, VEGETABLES, DEMI-GLAZE, CHIPS

Desserts - 14eur

VARIATION VARIATION OF BERRIES, CHEESE CREAM,
CHOCOLATE CAKE AND SALTED NUTS ICE CREAM

BLUEBERRY SORBET, WHITE CHOCOLATE, SPRUCE SAPLING SYROP,
MERINGUE TUILLE, LEMON POSSET, GRANITA, CRUMBLE

MILLE FEUILLE CHERRIES, CHOCOLATE CRUNCH, VANILLA FOAM

CHEESES HONEY, CRACKERS