


## STARTERS

	<i>Tuna mosaic</i> /cucumber emulsion, ponzu gel, seaweed powder/ (D)(F)	14,00
	<i>Scallops</i> /vegetable chiffonade, kombu seaweed broth/ (G)(I)(N)	16,00
	<i>Langoustine shell bisque</i> /seafood/ (B)(D)(G)(I)(N)	14,00
	<i>Duck meat croquet</i> /chorizo cream, mustard seeds, smoked paprika, cranberries/ (A)(C)(G)	12,00
	<i>Vitello Tonnato</i> /veal, tuna foam, capers/ (C)(D)(J)	14,00
	<i>Beef fillet tartare</i> /creme egg yolk, dill crisps, capers/ (A)(C)(J)	12,00
	<i>Kohlrabi-kale salad</i> /nutty yogurt, citrus vinaigrette, almonds, snow peas/ (H)	10,00
	/with Nordic shrimps/ (B)	12,00
	/with goat cheese/ (C)	11,00
	<i>Butternut squash</i> /peanut butter cream, marinated apples, quinoa/ (H)(L)	12,00
	<i>Mussels</i> /fried pancetta, white wine-cream sauce, baguette/ (A)(G)(L)(N)	12,00
	<i>Antipasti</i> /French cheese, Italian meat cuts, olives, olive tapenade/ (A)(G)(L)	18,00
	<i>Homemade spreads, bread crumbs</i> (vegan option... ask waiter)	15,00

## PASTA OR RISOTTO

	<i>Creamed seasonal mushrooms</i> /cream fresh, Grana Padano/ (A)(G)(H)	15,00
	<i>Seafood</i> /prawns, salmon, calamari, mussels, prawn oil, bisque sauce/ (A)(B)(D)(G)(I)(L)(N)	17,00
	<i>Chicken breast</i> /crispy pancetta, cream fresh, Grana Padano/ (A)(G)	16,00

## MAIN COURSE

	<i>Butter fried salmon fillet</i> /Romesco mush, kale-green pea salad, caper-bisque sauce/ (B)(D)(G)(I)	19,00
	<i>Pike perch fillet</i> /sweet onion foam, slowly baked leek, broccolini, trout caviar, dill emulsion/ (D)(G)	20,00
	<i>Patagonian calamari and tiger prawns</i> /calamata olives, pearl couscous, herbs, tomato salsa sauce/ (A)(B)(N)	16,00
	<i>Chicken breast</i> /tomatoes cream, oven baked onion, parsnip fondant, Chorizo foam, Prosciutto crumbs/ (C)(G)(J)	17,00
	<i>Calf meat piccata</i> /root vegetable cream, oyster mushrooms, vegetable spheres, green pepper seeds, parsley powder, beetroot leaves/ (A)(G)(I)(L)	24,00
	<i>Beef cheeks</i> /potato mash, chimichurri cream, caramelized carrot, potato chip, red wine sauce, mustard seeds/ (G)(I)(J)(L)	19,00
	<i>Beef fillet steak</i> /boletus-Comte croquet, fennel cream, broccolini, café de Paris butter/ (A)(C)(G)(I)(J)(L)	26,00
	<i>Cauliflower Karaage</i> /vegetable chiffonade, vegetable-miso cream, sugar snap peas, truffle oil, nuts/ (A)(G)(H)	16,00

## DESSERTS

<b><i>Cream caramel</i></b> /elderflower jam, orange zest/ (C)(G)(L)	7,00
<b><i>Butter squash variations</i></b> /sea buckthorn parfait, sage crisp, chocolate truffle/ (C)(G)(L)	9,00
<b><i>Tiramisu</i></b> /coffee raised tapioca, chocolate ganash, vanilla ice cream, caramel cream/ (A)(C)(G)	8,00
<b><i>Lavender panna cotta</i></b> /quince foam, condensed milk ice cream, rice popcorn/ (G)	7,00



(A) ...cereal containing gluten, i.e. wheat, rye, barley, oats, spelled wheat, triticum turgidum polonicum or hybridized strains and its products (B) ...crustaceans and their products (C) ...eggs and their products (D) ...fish and products thereof (E) ...peanuts and products thereof (F) ...soybeans and their products (G) ...milk and products thereof (including lactose) (H) ...nuts, t. i., almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Macadamia or Queensland nuts (Macadamia ternifolia) and their products (I) ...celery and their products (J) ...mustard and products thereof (K) ...sesame seeds and their products (L) ...sulfur dioxide and sulphites, if their concentration exceeds 10 mg / kg or 10 mg / l (M) ...lupine and its products (N) ...molluscs and their products