

« Tasting Menu »

19th February – 2nd April 2019

Tartare of cold smoked cod

Cod roe creme, beet crudité & green oil

Chervil soup

Pickled parsnip, apples, sorrel & kernels

Chicken

Fricassee, carrot, walnuts, celery, Tuscan kale & pickled yellow beets

3 kinds of cheese

Crisp & sweet

Lemon cake

Lemon sorbet, sweet kisses, caramel crème & mint

Tasting menu	4 courses	425,-	5 courses	500,-
Wine menu	4 courses	225,-	5 courses	250,-