

« Tasting Menu »

31st July – 1st Oktober 2019

Sturgeon

Caviar, spinach beet & cress sauce

Steamed ling

Gherkin, bell pepper, dill & malt

Veal filet

Crispy cheeks, green beans, summer white cabbage, corn sauce & thyme

3 kinds of cheese

Crisp & sweet

Almond cake

Summer berries, skyr sorbet, vanilla kohlrabi & malto

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