

« Tasting Menu »

3rd April – 3rd June 2019

Fried scallop

Caviar, pickled green tomatoes & spinach tapioca

Green asparagus

Shallot onion/butter vinaigrette, shrimps, pickled green asparagus & watercress

Flat iron

Fried cabbage, glazed cauliflower & leek sauce

3 kinds of cheese

Crisp & sweet

Oat crumble

Rhubarb sorbet, white chocolate foam & lemon balm

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