

This menu consists of small dishes.
Our kitchen sets a 5-course tasting menu every day for 945,-

Wine pairing 995,- / upgraded pairing 1495,-

Non-alcoholic pairing 395,-

Scallops - cucumber - apple - tarragon	235,-
<i>Contains: mollusc, milk, egg, fish, celery, soy, sesame, sulfite</i>	
Celeriac - chickpeas - green peas - miso	200,-
<i>Contains: celery, wheat, milk, soy</i>	
Cured deer - salsify - radish - leek	225,-
<i>Contains: egg, milk, sulfite</i>	
Sweetbread - kale - spinach - chicken sauce	235,-
<i>Contains: milk, celery, hazelnut, sulfite</i>	
Lobster soup - fennel - coconut milk - red curry	245,-
<i>Contains: shellfish, milk, soy, sulfite</i>	
 Halibut on toast - Jerusalem artichoke - chestnut - mussel sauce	 315,-
<i>Contains: fish, wheat, mollusc, sulfite</i>	
Ling - squash - mussel - kimchi butter.....	290,-
<i>Contains: fish, mollusc, milk, sesame, sulfite</i>	
Veal - spring onion - brussel sprout - red beet - pepper sauce	315,-
<i>Contains: milk, wheat, sulfite</i>	
Pork cheek - potato purée - asparagus beans - tomato - red wine sauce	290,-
<i>Contains: milk, sesame, sulfite</i>	
Quail breast - yellow beet - cauliflower - mushroom - gooseberry sauce	315,-
<i>Contains: milk, barley, sulfite</i>	
Potatoes	69,-
<i>Contains: milk</i>	
 Crème Brûlée «Smag & Behag»	 180,-
<i>Contains: milk, egg</i>	
Lemon - caramel - cream cheese ice cream	180,-
<i>Contains: milk, egg, wheat, barley, soy</i>	
Blackberry - mazarine - ginger and white wine sorbet	180,-
<i>Contains: milk, egg, wheat, almond, barley, soy</i>	
Nyr - apple - marengue - lime sorbet	180,-
<i>Contains: egg, milk, wheat, walnut, barley</i>	
Cheese - 3 cheeses - cracker - gel - marmelade	205,-
<i>Contains: milk, almond, wheat, sesame, oats, barley, sulfite</i>	
Charcuterie - three cured meats - salami - almonds - cornichons	205,-
<i>Contains: almonds, sulfite</i>	