

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,-

Tuna - wasabisesame - yuzu - apricot - tapioca.....	235,-
<i>Contains: fish, sesame, milk, sulfite</i>	
Redbeet - pumpkin - chives mayo – cheese sauce.....	225,-
<i>Contains: milk, soy, egg, sulfite</i>	
Tartar of Veal - chanterelle - salsify - horseradish - redcurrant.....	235,-
<i>Contains: egg, sulfite</i>	
Langoustine - endive - lemon butter	265,-
<i>Contains: shellfish, milk, egg, sulfite</i>	
Sweetbread of Veal - corn - peas - wild garlic - chicken sauce.....	245,-
<i>Contains: milk, celery, sulfite</i>	
 Pollack - tomato - olive - aubergine - tomato butter	 290,-
<i>Contains: fish, soy, milk, sulfite</i>	
Ocean Perch - Jerusalem artichoke - leek - browned butter with almonds.....	290,-
<i>Contains: fish, almond, milk, soy, sulfite</i>	
Pork cheek - salad - lingonberry - port wine sauce	295,-
<i>Contains: milk, egg, celery, sulfite</i>	
Veal Culotte - cauliflower - king oyster mushroom - tarragon hollandaise	315,-
<i>Contains: egg, milk, celery, sulfite</i>	
Lamb - vax beans - morel - kale - cherry sauce.....	305,-
<i>Contains: milk, wheat, sulfite</i>	
Potatoes	69,-
<i>Contains: milk</i>	
 Crème Brûlée «Smag & Behag»	 185,-
<i>Contains: milk, egg</i>	
Tarte tatin - vanilla ice cream	185,-
<i>Contains: wheat, milk, egg</i>	
Sea buckthorn cake - brown butter ice cream - pecan.....	185,-
<i>Contains: pecan, wheat, egg, milk</i>	
Hazelnut - chocolate - blackberry sorbet.....	185,-
<i>Contains: wheat, milk, egg, hazelnut, sulfite</i>	
Cheese - 3 cheeses - cracker - gel - marmelade	215,-
<i>Contains: milk, almond, wheat, sesame, oats, barley, sulfite</i>	
Charcuterie - three cured meats - salami - almonds - cornichons	215,-
<i>Contains: almonds, sulfite</i>	