

This menu consists of small dishes.

Try our set sharing menu for 595,- each.
Must be ordered by the whole table.

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>	
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>	
Veal Culotte - cauliflower - king oyster mushroom - tarragon hollandaise	315,-
<i>Contains: egg, milk, celery, sulfite</i>	
Potatoes	69,-
<i>Contains: milk</i>	
Crème Brûlée «Smag & Behag»	185,-
<i>Contains: 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>	