

3 courses 595- (wine menu 400-)

Mackerel with green tomato and deep-fried broad beans

Fried duck breast with goats curd and pickled spruce shoots

Ice cream with strawberries, marigold and hazelnuts

3 courses Fish 625-

Langoustine with blackened legumes and lemon verbena

Baked cod trout roe with new potatoes and green leaves

Frozen lemon thyme with canola seeds and elderflowers

3 courses Vegetarian 565-

Oyster mushrooms with caramelized yoghurt and beetroot

Herbal fried King oyster, cream of leek, sunflower seeds with aronia

Ice cream with strawberries, marigold and hazelnuts

7 courses 895- (wine menu 800-)

Mackerel with green tomato and deep-fried broad beans

Trout roe with new potatoes and green leaves

Langoustine with blackened legumes and lemon verbena

Oyster mushrooms with caramelized yoghurt and beetroot

Fried duck breast with goats curd and pickled spruce shoots

Frozen lemon thyme with canola seeds and elderflowers

Ice cream with strawberries, marigold and hazelnuts

5 courses 695- (wine menu 600-)

Mackerel with green tomato and deep-fried broad beans

Trout roe with new potatoes and green leaves

Oyster mushrooms with caramelized yoghurt and beetroot

Fried duck breast with goats curd and pickled spruce shoots

Ice cream with strawberries, marigold and hazelnuts