

3 courses 595- (wine menu 400-)

Oyster cream with green asparagus,
sea lettuce and sorrel

Char grilled pork belly with cabbage, ramson and mussel
emulsion

Buckwheat ice cream with raspberries and beetroot

3 courses Fish 625-

Langoustine with salted rhubarb and bread of black
garlic

Baked cod trout roe with potatoes and green leaves

Cream cheese, hazelnuts and Marigold with frozen
quince

3 courses Vegetarian 565-

White asparagus in nettle butter with goats curd and
smoked egg yolk

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

Buckwheat ice cream with raspberries and beetroot

7 courses 895- (wine menu 800-)

Oyster cream with green asparagus,
sea lettuce and sorrel

White asparagus in nettle butter with goats curd and
smoked egg yolk

Trout roe with potatoes and green leaves

Langoustine with salted rhubarb and bread of black
garlic

Char grilled pork belly with cabbage, ramson and mussel
emulsion

Cream cheese, hazelnuts and Marigold with frozen
quince

Buckwheat ice cream with raspberries and beetroot

5 courses 695- (wine menu 600-)

Oyster cream with green asparagus,
sea lettuce and sorrel

White asparagus in nettle butter with goats curd and
smoked egg yolk

Trout roe with potatoes and green leaves

Char grilled pork belly with cabbage, ramson and mussel
emulsion

Buckwheat ice cream with raspberries and beetroot