

3 courses 595- (wine menu 400-)

Crab, yellow beet root, bouillon with coriander seeds and quince

Fried duck breast with goat's curd and pickled spruce shoots

Cherries with bitter almond, potato and caramel

3 courses Fish 625-

Langoustine with blackened corn and lemon verbena

Baked cod oysters with broccoli and green juniper berries

Frozen lemon thyme with canola seeds and elderflowers

3 courses Vegetarian 565-

Forest mushrooms with caramelized yoghurt and beetroot

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

Cherries with bitter almond, potato and caramel

7 courses 895- (wine menu 800-)

Crab, yellow beet root, bouillon with coriander seeds and quince

Oysters with broccoli and green juniper berries

Langoustine with blackened corn and lemon verbena

Oyster mushrooms with caramelized yoghurt and beetroot

Fried duck breast with goat's curd and pickled spruce shoots

Frozen lemon thyme with canola seeds and elderflowers

Cherries with bitter almond, potato and caramel

5 courses 695- (wine menu 600-)

Crab, yellow beet root, bouillon with coriander seeds and quince

Oysters with broccoli and green juniper berries

Oyster mushrooms with caramelized yoghurt and beetroot

Fried duck breast with goat's curd and pickled spruce shoots

Cherries with bitter almond, potato and caramel