



CHEF'S CHOICE

SCALLOP TARTARE

Ginger mayonnaise, apple and apple vinaigrette,
Jerusalem artichoke, pickled cucumber and dill oil
(D,G)

ARCTIC CHAR

Oven baked arctic char, parsnips, apples,
cucumbers, dill, rainbow trout roe and white wine
sauce and potato puree (L,G)

CHEESECAKE

Tarragon ice cream, roasted white
chocolate and blueberries (LL,G)

Set menu 71 EUR / pp.
Recommended for the whole table

WINE PAIRING

Chablis, William Fevré 22 €

France 2022

Briccotondo Barbera Organic, 17 €

Italy, N.V

Moncucco Moscato d'Asti, Fontanafredda 14 €

Italy

FANCY SOMETHING DIFFERENT?

ASK OUR MEMBERS OF STAFF FOR A
DIFFERENT WINE RECOMMENDATION.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES!