



## CHEF'S CHOICE

### **CHANTERELLE SOUP**

Mushroom croquette, smoked venison heart,  
fried mushrooms & lingonberries (L)

### **BRAISED BEEF CHEEK**

Rich red wine jus, fried hispi cabbage, black  
truffle & crushed potatoes (L,G)

### **AUTUMN APPLE**

Almond cake, caramelized apple, vanilla  
sauce, & cardamom ice cream  
(L, inc. almonds)

*Set menu 69 euro 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.**