

4 COURSE DEGUSTATION MENU

Discount does not apply to the 4-course tasting menu

49€

Compliment from chef

COLD APPETIZER of your choice

Slow-cooked freshwater trout fillet

with smoked sour cream, walnut oil emulsion and green apple "snow"
N/E/F/K

White asparagus Ajo Blanco

with toasted almonds and Portobello mushroom terrine B/D/E

HOT APPETIZER of your choice

Roquefort and Pecorino cheese soufflé

with buckwheat honey K/D/B

Spring chicken confit

with airy Choron sauce and baby spinach D/K/H

MAIN COURSE

"Skrei" cod fillet of your choice

with salsify and dried leek ragout N/K/L/A

Spring lamb duo - slow-cooked lamb tongue and grilled lamb rump

with mint and jalapeño Béarnaise sauce and white asparagus K/D/F

DESSERT of your choice

Rhubarb Tarte Tatin

with strawberry condensed milk ice cream D/B/K

Coconut semolina mousse

with lavender, maple syrup and juniper berry granita B/K

Wine Pairing

4 glasses (3×150 ml un 1x75ml)- **45 €**

Non-alcoholic beverages 4 glasses - **25 €**

A Molluscs and products thereof

B Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof

D Eggs and products thereof

E Nuts, namely: almonds, hazelnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, and products thereof

F Celery and products thereof

H Mustard and products thereof

K Milk and products thereof (including lactose)

L Crustaceans and products thereof

N Fish and products thereof