

DINNER (SAMPLE MENU 04.12)

6 COURSES - 335 PR. PERSON

(Ordered by the whole table) Please inform us of dietary restrictions.

Includes bread. Extra bread 20. Filtered still or sparkling water 20 pr. person.

- Tartare of cured and smoked salmon with fermented vegetables and dill
- Stracciatella with olive oil and a powder of dried beetroots and anise
- Salad of beetroots, orange, radicchio with caper leaves and pistachios
- Cabbage with brown-butter miso sauce, kimchi and almonds
- Slow cooked porkneck, baked apples, sauerkraut and mustard sauce
- Soft ginger cake with poached pear and homemade milk ice cream

À LA CARTE

Served at the pace of the kitchen

SNACKS & STARTERS

Oysters:	Le Gall	3/6/12	110/195/350
	Gillardeau	3/6/12	125/225/415
Homemade sourdough bread with olive oil			30
Anchovies from Cantabria			75
Boquerones from Cantabria			75
Charcuterie selection			115

CHEESE

Stracciatella with olive oil and a powder of dried beetroots	95
Selection of three cheeses served with buckwheat crackers	95
Mont d'Or, served warm with croutons (20 mins)	225

SMALLER DISHES

Creamy potato gratin with warm spices and swedish herring	75
Arancini with eggplant, cumin and peccorino cheese	85
Cabbage with sourdough miso, kimchi and almonds	95
Grilled sunchokes, raw sunchoke and a purée of sunflower seeds	95
Lamb pot-pie with confit garlic, creme fraiche and herb salad	165
Parmesan knödel with vegetable jus and black truffles	165

DESSERT

Soft ginger cake with poached pear and homemade milk ice cream	70
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