

B

entrées

SOURDOUGH BREAD <WHOLE LOAF> 8 €
Beetroot pesto | chickpea and avocado cream | yoghurt butter | olive tapenade

GREEN STUFF | BOWL 14 €
Sweet potato <cream & crisps> | marinated vegetables | chickpeas | lime vinaigrette

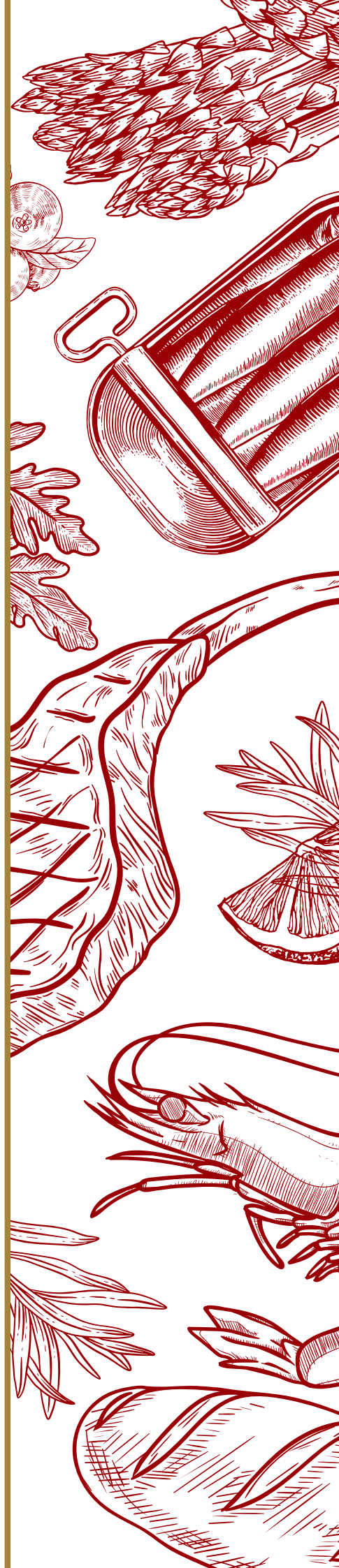
HAPPY FOIE 22 €
*<0% stuffed goose liver>
Brioche | peppered mango | popped amaranth | lamb's lettuce*

OUR MUSTARD EGG <ONSEN EGG> 14 €
Cream spinach | mashed potatoes | mustard sauce

soupes

WILD GARLIC SOUP 13 € LOBSTER FOAM SOUP 14 €
Poached organic egg | garden cress | croutons *Glasswort | lobster ravioli | tarragon*

BEEF CONSOMMÉ 18 €
Duck foie gras ravioli | celery | truffled egg custard





plats principaux

STEAK FRITES <i>250g Prime rib eye steak</i> <i>small leaf salad French fries sauce béarnaise</i>	38 €
VIENNESE SCHNITZEL <i>Potato and cucumber salad cranberries lemon</i>	33 €
BRAISED CHEEK OF YOUNG BEEF <i>Wild broccoli potato and buttermilk puree lemon</i>	32 €
MILDLY SMOKED WILD SCOTTISH SALMON <i>Parmesan fregola sarda spinach salad</i>	32 €
SKREI <WINTER COD> <i>Beetroot glasswort beurre blanc</i>	32 €
GRILLED GREEN ASPARAGUS <i>Aubergine miso cream Canadian wild rice white tomato foam shiitake</i>	27 €

desserts

LUKEWARM APPLE AND HAZELNUT CRUMBLE <i>Vanilla ice-cream</i>	12 €
CRÈME BRÛLÉE <i>Rhubarb Coffee ice-cream</i>	13 €
BERRY AND ORANGE TARTLET <i>Blueberry sorbet berries</i>	14 €

