

EVENING
Served
17.00-21.30

SMALL TASTING

6 courses

Almonds, olives & serrano

White asparagus, shrimps & hollandaise
Lumpfish roe, avocado, red onions & crispy rice paper

Grilled beef bavette & chimichurri
Cauliflower couscous, rams & pine nuts

Rhubarb, lime, mascarpone & white chocolate

Menu 300 / wine pairing 250 (3 glasses)
The menu must be chosen by everyone at the table

LARGE TASTING

10 courses

Sourdough flakes with tartar & trufflemayo
Mushroom arancini
Almonds, olives & serrano

Fried walleye, carrot pure & braised fennel
White asparagus, shrimps & hollandaise
Lumpfish roe, avocado, red onions & crispy rice paper

Green asparagus, parmigiano & lardo
Grilled beef bavette & chimichurri
Cauliflower couscous, rams & pine nuts

Rhubarb, lime, mascarpone & white chocolate

Menu 400 / wine pairing 350 (4 glasses)
The menu must be chosen by everyone at the table