

**EVENING**  
*Served*  
17.00-21.30

**SMALL TASTING**

**6 courses**

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Ceviche of fish, passionfruit, dill oil & peas  
Deep-fried calamari, lemon & tartar sauce

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Beef tomato, basil oil & salted ricotta  
Grilled beef bavette & chimichurri  
Carrots glazed in own juices & thyme

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Cherries, buttermilk parfait & crispy caramel

**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 & truffle mayo  
Mushroom arancini  
Almonds, olives & serrano

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Fried walleye, carrot pure & braised fennel  
Ceviche of fish, passionfruit, dill oil & peas  
Deep-fried calamari, lemon & tartar sauce

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Beef tomato, basil oil & salted ricotta  
Grilled beef bavette & chimichurri  
Carrots glazed in own juices & thyme

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Cherries, buttermilk parfait & crispy caramel

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