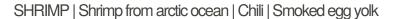


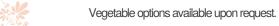
#### 3-COURSE MENU 39

### WINES FOR THE MENU 35



PORK | Grilled pork neck | Artichoke | X.O Sauce

CHOCOLATE | Banana cake | Chocolate ice cream | Miso caramel





#### FROM THE OPEN FIRE

ORGANIC SELERIAC	28
Grilled seleriac   Parmesan cheese whey sauce   Enoki   Chestnut	
PIKE PERCH	33
Pike perch from Oulunjärvi   Grilled parsley root   Lardo   Fermented white asparagus	



## ${\sf SPECIAL} \mid {\sf FROM} \; {\sf THE} \; {\sf FARM}$

SIRLOIN  Ayrshire 300 g   Heifer   Marble 9 / 12	65
*Weight with bone	
Special cuts are served with Bearnaise sauce.	
The meat has been dry aged for 30-60 days.	



# SPECIAL | FROM THE SEA

Allergy and ingredient information is available on request.

HAMACHI	19
Head & Collar   Beurre Blanc   Denmark	
Special list items can change according to availability.	
SIDES	
Green salad   Gooseberry vinaigrette	7,5
French fries with smoked salt   Black garlic aioli	7,5
Saffron risotto   Smoked tomatoes	7,5
COVER CHARGE FOR BREAD AND WATER 5 / PERSON	