

### 3-COURSE MENU 39

### WINES FOR THE MENU 35

BEEF TARTAR | Cured yolk | Smoked horseradish

VEAL CHEEK | Roasted sweet potato | Walnut sauce

GRILLED PINEAPPLE | Coconut-lemongrass sorbet | Honeycomb

Vegetable options available upon request.

### 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 | Fish cream*



### SPECIAL | FROM THE FARM

SIRLOIN

65

*Ayrshire 300 g | Heifer | Marble 9 / 12*

\*Weight with bone

Special cuts are served with Bearnaise sauce.

The meat has been dry aged for 30-60 days.



### SPECIAL | FROM THE SEA

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

Allergy and ingredient information is available on request.