

3-COURSE MENU 39

WINES FOR THE MENU 35

CURED SALMON | Ice fennel | Yuzu

GRILLED BEEF | Spinach | Cabbage

FRENCH TOAST | Vanilla ice cream | Strawberry gel

Vegetable options available upon request.

FROM THE OPEN FIRE

ORGANIC SELERIAC

28

Grilled seleriac | Parmesan cheese whey sauce | Enoki | Chestnut

IBERICO

31

Grilled iberico pork neck | Saffron risotto | Smoked tomatoes | Nduja



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.