

Pan seared redfish, codium, carrots, fennel seaweed emulsion

Pan seared Norwegian lobster, brocoletti, sweet potato, sauce Tom kha kai

Pan seared turkey with spices, Jerusalem artichoke, oca, parsley root, parsnip, fondant potato

Orange and sea buckthorn broth, sea buckthorn espuma, yogurt mousse, dark chocolate, verbena ice cream

4-courses menu at € 145,00 included aperitif, wine, water and coffee/tea

A vegetarian or plant-based version of this menu is also possible.