

A la carte

STARTERS

- ① *Butternut, quince, chestnuts, miso emulsion (€ 35)*
- ① *Beetroot steak, crackers, carrot, turmeric, saffron sauce (€ 35)*
- North Sea crab, cauliflower couscous, purslane emulsion (€ 40)*
- Pan seared scallops, marinated shiitakes, Jerusalem artichoke, caramelized Jerusalem artichoke and buttermilk sauce (€ 50)*
- Pan seared Dublin bay prawns, pesto of East-Indian cherry, cherry tomato, sweet pepper, taco (€ 50)*
- Pan seared Norwegian lobster, celeriac, carrot, lobster sauce (€ 60, main course € 65)*

MAIN COURSES

- Pan seared pheasant, chicory, parsley root, mushrooms, potato rosti (€ 50)*
- Monkfish, sauerkraut, pointed cabbage, leek, lacto-koji white butter (€ 50)*
- Pan seared turbot steak, romanescos, sweet potato, fondant potato, white wine sauce (€ 75)*
- ① *Open ravioli, mixed mushrooms, mushroom sauce (€ 35)*

DESSERTS

- Poached pear with vanilla ice cream, chocolate sauce, almonds, mint foam (€ 17)*
- Tarte tatin, praline and chestnut ice cream, cold Calvados sabayon, lemon gel (€ 17)*
- ① *Chocolate mousse, sea buckthorn espuma, vegan yogurt and sea buckthorn mousse, mandarines (€ 17)*

Cheese platter (€ 17)

May we ask you to choose your dessert at the beginning of the meal.