

menu

September - December

2 courses 45 EUR / 3 courses 60 EUR / 4 courses 75 EUR

Starters

Vitello tonnato

*herb-marinated veal, tuna tartare,
caper mayonnaise, capers, olive crumble, herb oil*

Scallop carpaccio

lemon & grapefruit vinaigrette, finger lime, dill oil, pink pepper

Mushroom duxelles (vegan)

selection of wild mushrooms, creamy tofu sauce, crispy enoki

Intermediate

Langoustine

bisque, fennel, orange zest

Fleur de courgette

*stuffed zucchini flower, lemon ricotta,
sage hollandaise, pistachio*

Mains

Cauliflower steak (vegan)

harissa hummus, lentils, chimichurri, fried capers

Redfish

*carrot, pumpkin cream, wasabi beurre blanc,
crispy shrimp, herb oil*

Corn-fed chicken

potato gratin, 'Nduja oil, red pepper beurre blanc

Desserts

Crème brûlée

orange

Panna cotta (vegan)

cardamom, coconut, marinated pineapple, lemon cremeux

Cheese from KEF

with apricot and nutbread

Nim