

5 COURSE DEGUSTATION MENU

75€

Venison Tartare

Mustard seeds | tapioca | egg yolk | garlic aioli | leek oil | trout roe |
shimeji mushrooms

|

Roasted Salmon

Sour cream | chia seeds | white radish | kombu seaweed | cucumber | dill
| leek oil |
pomelo

|

Pumpkin Cream Soup

Pumpkin seeds | goat cheese | leek oil

|

Pike -Perch

Potato | whey sauce | leek confit | trout roe | leek oil | spring onion
or

Venison

Coffee | chokeberry -red wine sauce | red cabbage | bacon | sweet potato
| cashew

|

Sour Cream & Quince

Almond sponge | pumpkin -quince jam | sour cream | coffee cream |
quince