



## *TASTING MENU*

### SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

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GREEN ASPARAGUS, HOMEMADE CHEESE, SESAME

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CONFIT POLLOCK, LEEK MANONGJI, DILL, SKYR

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BRAISED VEAL SHOULDER, WILD GARLIC, CAULIFLOWER

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LAMB SADDLE, SEASONAL VEGETABLES, GNOCCHI

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CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

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CARROT CAKE, ORANGE, STAR ANISE

### PETITS FOURS

MENU 95€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT LOVE AND CARE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS