

Served menu

Starters:

1. Fig tart

spinach, gorgonzola cheese, walnuts, rocket

2. Smoked salmon

salad with fennel, quinoa and pomegranate, chive oil

3. Matias herring

baked potato, sour cream with onion and apple, flaked almonds, dill oil

4. Beef tartare

French mustard, anchovies, pickled cucumber, shallots, pickled mushrooms

5. Roast striploin

Salad mix, pickled vegetables, horseradish mousse

Soups:

1. Beef and chicken broth

brisket, noodles, lovage oil

2. Beef tripe

3. Goulash soup

with sour cream

4. Sour soup

with white sausage and poached egg

5. Beet cream

with goat's cheese mousse and roasted almond flakes

Main dish:

1. Steamed cod fillet

wild rice, braised kale, omelet sauce

2. Baked salmon fillet

basmati rice, green vegetables, teriyaki sauce

3. Duck leg confit

thyme rusotto, glazed beets, cranberry sauce

4. Sous-vide corn-fed chicken fillet

roasted polenta, caramelized carrots, sun-dried tomato pesto

5. Pork schnitzel

potato dumplings in butter with parsley, fried cabbage, crispy bacon

6. Braised beef

mashed potatoes, roasted root vegetables, Burgundy sauce

7. Potato gnocchi

basil pesto, parmesan cheese, rocket, almond flakes

8. Cappelli with grilled peppers

herb oil, rocket, sunflower seeds

Desserts:

1. Apple pie

cinnamon crumble and vanilla sauce

2. Cheesecake

white chocolate and raspberry sauce

3. Brownie

passion fruit mango sauce

4. Lemon Tart

with Italian meringue

5. Meringue

salty pistachio mousse and strawberries