

CHEF'S CHOICE

BREAD & BUTTER

SHALLOT TART

GOAT CHEESE / ROOT VEGETABLES

FJORD TROUT, TWO WAYS

KOHLRABI / APPLE / TARRAGON

4 COURSES / 78

WINE PAIRING / 38

- **HALIBUT**
BASQUE-STYLE SHELLFISH STEW / PESTO
- **PINK LAMB**
SPINACH / CANELLINI BEANS

CHOCOLATE PUDDING

VANILLA / PEAR SORBET

OYSTER BAR

SMALL OYSTER PLATE 19
4 PIECES MIXED

BIG OYSTER PLATE 38
8 PIECES MIXED

MARINATED OYSTERS 36
5 PIECES

FINE DE CLAIRE 4,5

ORGANIC OYSTER 5

TSARSKAYA 5,5

IRISH ROCK OYSTER 5,5

DINNER MENU

FROM 6 P.M.

KAVIAR GEDECK

HASH BROWN CRÈME FRAÎCHE / KOHLRABI	+ 50G SIBERIAN CAVIAR	85
	+ 50G OSCIETRA CAVIAR	95

BREAD

BRIOCHE & SOURDOUGH SALTED BROWNE BUTTER	6
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STARTERS

SHALLOT TART GOAT CHEESE / ROOT VEGETABLES	14
RABBIT TERRINE GRAPES / MUSTARD SHALLOT	21
LOBSTER BISQUE DUXELLES / BROWNE BUTTER	19
DUCK LIVER PARFAIT PLUM / PUMPKIN SEED	24
FJORD TROUT, TWO WAYS KOHLRABI / APPLE / TARRAGON	19

MAIN COURSES

VEAL, TWO TIMES PORCINI / CABBAGE / SPAETZLE	38
PINK LAMB SPINACH / CANELLINI BEANS	39
GROPER LIME VELOUTÉ / RAINBOW BEETROOT / PUMPKIN	36
HALIBUT BASQUE-STYLE SHELLFISH STEW / PESTO	39
PORCINI MUSHROOM RAVIOLI SPINACH / BUTTON MUSHROOMS	28

PÂTISSERIE & CHEESE

BABA AU RHUM PLUM / PUMPKIN SEED OIL	13
CHOCOLATE PUDDING VANILLA / PEAR SORBET	11
LEMON BASIL SORBET CRÉMANT	11
CRÈME BRÛLÉE	7
ASSORTED CHEESE CHUTNEY / CRISP BREAD	22

À LA CARTE