

STARTERS

STEAK TARTAR

chives – creme fraiche – caviar 10 grams

BEETROOT

miso – cider – lovage

LANGOUSTINE

butternut squash – quinoa – baharat

NORTH SEA CRAB

lemon – croutons – crème fraîche

MAIN COURSES

LAMB

asparagus - peas – tarragon

SWEETBREAD

beech mushroom – black garlic – macadamia

TURBOT

potato – tarragon – lobster hollandaise

POINTED CABBAGE

buckthorn – celeriac – hazelnut

DESSERTS

ORANGE

crème fraîche - Napoleon - mint

TOM KHA

kokos – kaffir – sereh

SPRING

sheep dairy - grass - orange blossom

CHEESE FROM OUR TROLLEY

selection of cheeses

COFFEE/TEA FRIANDISES

From 6 or more persons we only serve an Experience Menu
We work with all 14 allergens, if you have an allergy, please inform our staff