

APERITIF

Bruno Paillard Premiere Cuvee	15€
Domaine des Ronces Cremant du Jura	12.5€
Napue Gin Tonic	13€
House Negroni	14.5€
Malmgård IPA 0.2l	5.2€
Malmgård Dinkel 0.2l	5€
Sparkling water 0.75l	3.5€

FOUR COURSE MENU

Chef's choice menu	49€
Beverage pairing - 4 servings	39€
Non-alcoholic pairing - 4 servings	20€

BITES

Croquetas and chimichurri	8.5€
Oyster mushroom nuggets, mayonnaise (v)	9.5€
Bone marrow and Ale waffles	13€

STARTERS

Grilled romaine, currants and Pil pil sauce (v)	12€
Cured pike, double cream and radishes	14€
Deer tartar, mushrooms and brioche	15€/28€

MAINS

Cabbage "Cordon bleu" and hemp tofu (v)	25€
Catch of the day, seaweed beurre blanc	29€
Mangalitza pork, asparagus and apple	28€

DESSERTS

Rhubarb sorbet and meringue	9€
Mille-feuilles, spent grain ice cream, caramel	9€
Finnish cheese, jam and malt crackers	11€