

APERITIF

Bruno Paillard Premiere Cuvee	15€
Champ Divin Cremant du Jura	12.5€
Napue Gin Tonic	13€
House Negroni	14.5€
Mamu Brewing Rhubarb Sour	4.6€
Mamu Brewing Quince Lemonade Sour	4.6€
Mamu Brewing Farmhouse	4€
Mamu Brewing Summer IPA	5.2€
Sparkling water	3.5€

FOUR COURSE MENU 49€

Chef's choice menu

Beverage pairing - 4 servings	36€
Non-alcoholic pairing - 4 servings	20€

BITES

Zucchini flowers and goat cheese	9€
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, tomatoes and red escabeche	14€
Tartar, mushrooms and brioche	15€/28€

MAINS

Cabbage "Cordon bleu" and hemp tofu (v)	25€
Grilled catch of the day, potatoes and peas	29€
Beef roulade, chanterelles and red wine sauce	28€

DESSERTS

Milk ice-cream, strawberries and olive oil	9€
Toffee, blueberries and spent grain	9.5€
Finnish cheese, jam and malt crackers	11€