

## APERITIF

Bruno Paillard Premiere Cuvee	15€
Champ Divin Cremant du Jura	12.5€
Napue Gin Tonic	13€
House Negroni	14.5€
Port Tonic	12€
Mamu Brewing Triple R Gose	4.6€
Mamu Brewing Spruce Pale Ale	4.5€
Mamu Brewing Farmhouse	4€
Mamu Brewing Citra IPA	5.2€
Sparkling water	3.5€

## FOUR COURSE MENU

Chef's choice menu	49€
Beverage pairing - 4 servings	36€
Non-alcoholic pairing - 4 servings	20€

## BITES

Croquetas and fermented chili	9€
Oyster mushroom nuggets, mayonnaise (v)	9.5€
Bone marrow and Ale waffles	13€

## STARTERS

Grilled sunchokes, hollandaise, smoked roe	12€
Cured pike, tomatoes and red escabetx	14€
Tartar, matured cheese and Migas	15€/28€

## MAINS

Roasted cabbage and wild mushrooms (v)	25€
Grilled catch of the day, crayfish Suquet	29€
Duck, pear and red wine sauce	28€

## DESSERTS

Corn ice cream, blackcurrant and salty caramel	9€
Toffee, plums and spent grain	9.5€
Finnish cheese, jam and malt crackers	11€