

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	9€
Mushroom nuggets, mayonnaise (v)	9.5€
Bone marrow and Ale waffles	13€

STARTERS

Smoked roe, hollandaise, grilled sunchokes	12€
Cured pike, tomatoes and red escabetx	14€
Tartar, matured cheese, sourdough bread	15€/28€

MAINS

Roasted cabbage and wild mushrooms (v)	25€
Catch of the day, brussels sprouts, green tomatoes	29€
Duck, pear and red wine sauce	28€

DESSERTS

Salty caramel, blackcurrants, corn ice-cream	9€
Toffee, plums and spent grain	9.5€
Finnish cheese, jam and malt crackers	11€