

Brasserie

GROUP MENU

3 COURSE MENU 650

2 COURSE MENU 480

MENU 1

CURED FILLET OF BEEF

thyme cured, pickled mustard seeds, acidulated shallots, deep-fried egg

BAKED COD

whitefish roe cream sauce, stewed leeks, cauliflower

CLAFOUTIS

cherries and almond cake, whipping cream and vanilla ice-cream

MENY 2

POACHED CHAR

dill poached, fennel, whitefish roe, apple jelly, cucumber

BEEF

sateed beans, herb butter, cabbage and parsnip puré, parmesan potatoes

APPEL CAKE

lukewarm, syrup parfait

MENY 3

POACHED SALSIFY

Jerusalem artichoke crème, salsify crisp, almonds

BAKED CELERIAC

beans and potato crème, deep-fried black kale, mushrooms broth

CHOCOLATE AND RASPBERRIES

pastry on dark, light and white chocolate, raspberries compote, raspberrie crisp

If you have any allergies, questions regarding our ingredients
please don't hesitate to ask our staff