

Culinary Highlights for Our Anniversary

3-course menu | Starter + Main Course + Dessert | €45.00

4-course menu | Starter + Soup + Main Course + Dessert | €55.00

5-course menu | Starter + Soup + Intermediate Course + Main Course + Dessert | €65.00

STARTER

PAN-SEARED SCALLOP

pistachio | lukewarm fennel & orange salad | champagne foam

or

CONFIT ARTICHOKE (VEGAN)

cashew | truffle | delicate salad

SOUP

CREAMY BLACK SALSIFY SOUP

dark bread croutons | North Sea shrimp | salmon caviar | herb oil

or

CREAMY BLACK SALSIFY SOUP (VEGAN)

dark bread croutons | Jerusalem artichoke ragout | herb oil

INTERMEDIATE COURSE

BRAISED BEEF CHEEK

brown butter potato foam | pumpkin | chervil pangrattato

or

KING OYSTER MUSHROOMS (VEGAN)

roasted pumpkin | mushroom dashi | crispy leeks

MAIN COURSE

SAINT-PIERRE (JOHN DORY FISH)

port wine sauce | wild broccoli | parsnip purée

or

VEAL SALTIMBOCCA

prosciutto | sage | beurre blanc | oven-roasted carrot | vanilla | celery

or

MISO-GLAZED AUBERGINE (VEGAN)

black garlic | sesame | chickpea | pak choi

DESSERT

WHITE CITRUS ALMOND (VEGETARIAN)

white chocolate mousse | lemon tart | raspberries | almond crunch