

2 DISHES 288,-

3 DISHES 338,-

STARTERS

**SALMON TERRINE - PICKLED GOOSEBERRIES -
LOBSTER CREAM - SOYA AND LEMON EMULSION.**

**BURRATA - CHERRY TOMATOES -
SALTED BASIL OIL.**

**TARTAR - PICKLED ONIONS - CRISPY POTATO -
PIMENT D'ESPELETTE CREAM.**

MAIN COURSES

**GRILLED ANGUS STEAK.
SERVED WITH MADAGASCAR PEPPER SAUCE,
LEMON-GLAZED GREENS.**

**LONG-BRAISED PORK
WITH APPLE, BLACKCURRANT, CHILI AND CINNAMON.
SERVED WITH BALSAMIC SAUCE.**

**WHITE WINE STEAMED COD,
PICKLED LEMON, GREEN ASPARAGUS.
SERVED WITH CREAM-STEWED SPINACH.**

DESSERTS

3 KINDS OF CHEESE.

**GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.**

**PÆRER BELLE HELENE
PICKLED PEAR, VANILLA ICE CREAM, CHOCOLATE SAUCE.**