



STARTERS

Eldost

Fried Eldost from Vuollerim, dried beetroot, pine nuts & browned butter with lemon 185:-

Andreza, Viosinho & Verdelho,
Douru, Portugal



Chardonnay, Lander-Jenkins
Napa Valley, USA



Beetroot

Dried beetroot, pomegranate syrup, marcona almonds creme & endive sallad 175:-

Chardonnay, Gaisberg, Birgit Eichinger,
Kamptal, Riesling



Riesling, Pauly, Genberations
Mosel, Germany



Smoked fish of the day

Today's smoked fish, braised leek, smetana, dill seed oil & crutons 215:-

Chardonnay, Gaisberg, Birgit Eichinger,
Kamptal, Austria



Riesling, Pauly, Genberations
Mosel, Germany



Roe from Kalix

Roe from Kalix, rye bread, egg confit, smetana & spring onion 225:-

Carte D'Or, Drappier, Pinot-Noir, Chardonnay
Champagne, France



Carte D'Or, Drappier, Pinot-Noir, Chardonnay
Champagne, France



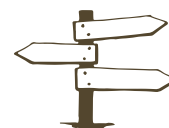
Carpaccio

Smoked reindeer, horseradish mayonnaise, leaf cabbage & cured cheese 215:-

Renato Ratti, Nebbiolo
Italian, Piemonte



Alexandre Gauvin, Pinot Noir
Bourgogne, France



Do you have any allergies? Talk to the staff and we will help you.