

MEAT AND FISH OPTION

90\$

SERVICE I

**Blue potato, fresh cream, sea urchin,
oxeye daisy caper**

SERVICE II

Clams, bacon, smoked tomato, rockweed

SERVICE III

Quail, turnip, maple, horseradish

SERVICE IV

Raviolo, squash, sage, foie gras

SERVICE V

Scampi, suckling pig, cabbage, naked oat

SERVICE VI

**Venison, wild juniper, black radish, sea
buckthorn**

SERVICE VII

Apple, chanterelle, streuzel, honeycomb

SERVICE VIII

Nordic Truffles

WINE PAIRING 70\$

VEGETARIAN OPTION

75\$

SERVICE I

Kohlrabi, cranberry, labneh, shallot

SERVICE II

Acorn squash, sumac, pear, sesame

SERVICE III

Beet, cipollini, buttermilk, barley

SERVICE IV

**Raviolo, wild mushroom, ricotta, black
truffle**

SERVICE V

Salsify, egg, maitake, Grès des Champs

SERVICE VI

**Cauliflower, birch, buckwheat, red
chicoree**

SERVICE VII

Apple, chanterelle, streuzel, honeycomb

SERVICE VIII

Nordic Truffles

WINE PAIRING 70\$