

STARTERS

Creamy Butternut Squash Soup

chèvre & toasted seeds

/milk, sulphite/

189,-

Ceviche

avocado crema, wasabi mayo & toasted
sesame

/fish, milk, egg, mustard, sulphite, sesame/

210,-

Seared Butter Scallops

pea purée & brown butter

/milk, molluscs/

220,-

Cured Lingonberry Game Meat

walnut cream and fresh salad

/milk, walnuts/

199,-

MAIN COURSE

Duck Breast

barley, roasted parsnip & creamy red wine
sauce

/milk, sulphite, celery, barley/

399,-

Chef's Choice Of Local Game

potato purée , celeriac purée, roast beetroot
& game jus

/sulphite, milk, celery/

410,-

Veal Entrecôte

sautéed mushroom, broccolini, baby
potatoe & Béarnaise sauce

/sulphite, milk, egg/

429,-

Pan-seared Halibut

steamed vegetables, baby potatoe & butter
sauce

/fish, sulphite, milk/

415,-

DESSERT

Milk Chocolate Crème Brûlée

with strawberry sorbet

/egg, milk/

199,-

Salted Caramel Tart

with raspberry ice cream

/egg, milk, wheat/

197,-

Selection Of Sorbets

3 scoops of homemade sorbets with fresh
berries

205,-

Cheese

with crackers and marmelade

/milk, wheat, nuts/

225,-