



Oysters & Champagne

Fine de Claire 30 /piece

3 x Fines de Claires + 1 glass of Piper Heidsieck Cuvée Brut 195

12 x Fines de Claires + 1 bottle of Bollinger Special Cuvée 1495

Tapas

Salt roasted Spanish Marcona almonds 45

Truffle crisps, as they are, or add dip & belongings 45/85

Mixed olives 45

Charcuterie of the evening 75

Entrées

Tartar of beef with capers, onion, radish & horseraddish 165

New potatoes with browned butter, onion & soured cream, with or without Avruga caviar 125/200

½ Cauliflower and cabbage with parmesan cream, sourdough & Spanish almonds 155

Main Courses

Blackened pork with tomatillosalsa, fried corn & sauce with ginger- and plums 255

Salad with confit duck, button onion, chilli mayonnaise & sesame seeds 265

Char with new potatoes, browned butter, leek, lumpfish roe & lemon 295

Cauliflower and cabbage with parmesan cream, sourdough bread & Spanish almonds 245

Desserts

Matured and tempered cheeses with trimmings 145

Fresh berries with lemoncurd, cream & meringue 95

Caramel ice cream with almond biscuit, blueberry compote & browned butter 95