



MENU

Menu 42 € | Wine package 26 €

Marinated shrimps, cold smoked salmon mousse and potato biscuit

Lightly smoked beef fillet (Uruguay) and port wine sauce

Apple bake, oats and cardamom

STARTERS

Artichoke ravioli and Jerusalem artichoke foam 10 €

Marinated shrimps, cold smoked salmon mousse and potato biscuit 11 €

Whole shrimps with Thousand Island sauce 11 €


Salted beef, pickled chanterelles, figs and cashew nuts 12 €

MAIN COURSES

Roasted black salsify, hummus and pine nuts 21 €

Pan fried whitefish with smashed potatoes, egg, whitefish roe and fennel sauce 25,50 €

Half lobster au gratin, Choron sauce, deep fried potato and green salad 27,50 €

Lightly smoked beef fillet (Uruguay) and port wine sauce 28,50 € 

Roasted deer fillet, braised deer roast and blackcurrant sauce 29,50 €

DESSERTS

Apple bake, oats and cardamom 9,50 €

Vanilla savarin, cloudberry soup and vanilla ice cream 9,50 €

Chocolate cake and raspberry sorbet 10 €

All main courses can also be served as small portions for children under 12 years.

Please tell us about any possible food allergies or intolerances (allergens).
Most of the courses can be adjusted to meet your needs.



Member price -10%
Plus price -15%
