

Aperitif

vodka • plum • thyme **29**
rum • apricot • rowanberry vodka **32**
cognac • sea buckthorn • vermouth **38**

Tasting menu • 6 courses **199** • Selection 6 wines **199**

trout • nori • cucumber • juniper
dill • snail • walnut • purple kale
sweetbread • girolles • parsnip • nasturtium
halibut • button mushroom • sea buckthorn • turnip
roe deer • scotch egg • potato • blackberry
chocolate • raspberry • lovage • cep

* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 9:00 pm.

Tasting menu • 8 courses **249** • Selection 8 wines **249**

trout • nori • cucumber • juniper
dill • snail • walnut • purple kale
sweetbread • girolles • parsnip • nasturtium
quail • sunflower seeds • dogwood • larch
halibut • button mushroom • sea buckthorn • turnip
roe deer • scotch egg • potato • blackberry
plum • apricot • almond
chocolate • raspberry • lovage • cep

* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 8:30 pm.

Menu a la carte

STARTERS

fish soup • fennel • creme fraiche • dill **26**
beef tartare • lovage • mushrooms • mustard seed **39**
dill • snail • walnut • purple kale **49**
sweetbread • girolles • parsnip • nasturtium **64**

MAIN DISHES

octopus • ramen • mushrooms • egg **82**
halibut • french bean • grape • mussel **89**
guinea fowl • tenderstem broccoli • turnip • chicory **84**
roe deer • scotch egg • potato • blackberry **98**

DESSERTS

plum • apricot • almond **24**
salted caramel • vanilla • ginger • crumble **29**