

LUNCH



STARTERS

- CREAMY MUSHROOM SOUP 10
Mushrooms | Blue cheese | Fried shallots
- MARINATED MACKAREL 15
Salted cucumber | Fennel | Rye bread crisp | Potato
- GARDEN SALAD WITH STRACCIATELLA 14
Salad | Stracciatella | Dried tomato | Glazed beetroot | Kumquat

MAINS

- BEEF CHEEKS 22
Potato mash | Balsamic marinated onions | Mustard seeds | Mushrooms
- SEA BASS 23
Artichokes | Smoked carrot puree | Salted lemon | Smoked fish stock | Dill oil
- RAVIOLI WITH RICOTTA 16
Spinach | Lemon | Hazelnuts | Brown butter

DESSERT

- CARROT CAKE 7
Pecan nuts | Blood orange sorbet | Cream cheese