

# PACAI

a member of DESIGN HOTELS™

**SIRH/+** BOCUSE D'OR

presents

## SIX HAND DINNER

**Nils Gevele | Dinars Zvidriņš | Agate Batraga**

## MENU

### AMUSE BOUCHE

Mushroom cake with porcini filling |  
Mushroom glaze | Lovage mayo

*Ayala Brut Majeur*

### STARTER

Celery and apple roll | Burned cheese sauce |  
Lingonberries | Rye bread tuile

*Chateau Virant Terre De Beauferan Blanc 2020,  
Provence*

### SECOND STARTER

Poached pike perch | Ash cream sauce |  
Dill apple | Trout eggs | Fresh herbs

*Madame Veuve Point Petit Chablis Blanc 2022,  
Burgundy*

### REFRESHMENT

Sea buckthorn granita | Pumpkin foam |  
Bee pollen

### MAIN COURSE

Deer loin with mushroom mosaic | Onion  
marmalade in beetroot glaze | Mustard seeds |  
Pumpkin confit | Marinated pumpkin |  
Demi glace sauce

*Chateau La Croix Saint Estephe Rouge 2018,  
Bordeaux*

### DESSERT

Goat cream mousse | Apple pie | Quince sorbet |  
Tarragon gel

*Sparr Gewurstraminer Traditional 2020 Blanc, Alsace*

### NIGHTCAP

*Delamain Pale & Dry XO Grande Champagne Cognac*