

Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Fresh tuna | 'steak tartare style'

Scallops | marinated à la minute

Bisque of Norwegian lobster | Dutch shrimps

Beef carpaccio | arugula | parmesan cheese | pine nuts |
truffle mayonnaise

Marbled terrine | made of smoked duck and chicken

Escargots | gratinated with herb butter

Mushrooms | ratatouille | gratinated 🌿

Vegetarian rendang croquette | sweet chili mayonnaise 🌿

Celeriac soup | with mushrooms 🌿

Main Course

Salmon fillet* | pan-fried | dill Hollandaise sauce

Skrei cod* | smoked eel sauce | bacon

Spring chicken | crispy veal sweetbreads | morel cream sauce

Ragout of pork tenderloin | rice | vegetables

Mediterranean quiche | roasted vegetables 🌿

Choice of one desert

Cheese platter | a selection of cheese |
fig compote | nut bread

Crème brûlée | caramel ice cream

Profiteroles | filled with vanilla ice cream | hot chocolate sauce

39,50 p.p.

* Despite careful inspection, small pieces of fishbone may remain in the fish.

Do you have an allergy, please inform us!

