

GOURMET MENU

STARTERS

GRAVAD LAX TARTARE WITH A CRÈME FRAÎCHE SABAYON
SERVED WITH TROUT ROE AND BLINI

OR

TEXTURES OF RED AND YELLOW BEET
BEET XO, GRILLED AND PICKLED BEET AND A BEET AND LIME DRESSING

MAINS

WILD BOAR STEAK AND STEW WITH A CELERIAC JUS
SERVED WITH CHARRED MASHED POTATO AND SALSIFY

OR

NUTROAST WELLINGTON WITH APRICOTS AND CHEDDAR
SERVED WITH ROASTED VEGETABLES AND A BLUE CHEESE FOAM

DESSERT

TARTE BOURDALOUE WITH PEAR, APRICOT JAM AND ALMOND ICE CREAM

OR

CHOCOLATE—ORANGE MOUSSE WITH CLEMENTINE CANDY AND SORBET

1 COURSE € 25,50

2 COURSES € 36,00

3 COURSES € 41,00

BEER PAIRINGS € 4,75 PER GLASS