GOURMET MENU

STARTERS

BEEF TATAKI WITH SHICHIMI TOGARASHI AND A PONZU GLAZE
SERVED WITH WASABI MAYONAISE AND CRISPY ENOKI MUSHROOM

OR

FERMENTED RED BEET CARPACCIO WITH GOAT CHEESE MOUSSE
SERVED WITH A BLACK GARLIC AND PECAN CHUTNEY

MAINS

OSSOBUCO (STEWED VEAL SHANK) WITH PEARL BARLEY SAFFRON RISOTTO
SERVED WITH SQUASH PUREE AND FENNEL

OR

ROASTED ROMANESCO CAULIFLOWER WITH LINGONBERRYCHUTNEY AND GREEN OLIVES
SERVED WITH ROASTED GRAPES AND A LEMON BEURRE BLANC

DESSERT

CHESTNUT AND STOUT PARFAIT WITH SPICY CHOCOLATE MOUSSE AND DRUNKEN BLACKBERRIES

OR

CRÊPE WITH SWEET PICKLED PLUMS AND CHAMOMILE CREAM (VEGAN)

1 COURSE € 25,50
2 COURSES € 36,00
3 COURSES € 41,00
BEER PAIRINGS € 4,75 PER GLASS