

7 COURSE

Festive menu

7 COURSES | 11.900

WINE PAIRING | 9500

HALIBUT BISQUE

Slow-cooked cherry tomatoes, chervil & dill

SMOKED GOOSE BREAST

Chicken liver parfait
& traditional spice bread

PICKLED ARCTIC CHARR

Caramelized onion, crème fraiche & capers

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CONFIT PORK BELLY

Pommes de Terre Fondantes,
red cabbage & orange salad

or

LAMB RIB-EYE

Quince, thyme sauce, grilled
onion & potatoes

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CHAMPAGNE SORBET

CAMEMBERT RÔTI AU FOUR

Honey, red berries & pistachios

WARM APPLE TARTINE

Crème Anglaise

AKUR