

FESTIVE TASTING MENU

31.12.2026.

18:00 – 24:00

COMPLIMENT

PUMPERNICKEL

lamprey, mustard-honey glaze,
pickled onions

COLD APPETIZER

BEETROOT

yogurt, blood orange,
pistachios, rose petals

HOT APPETIZER

BARBARY DUCK

plums, artichokes, pumpkin,
buckwheat, Bordeaux sauce

MAIN COURSE

CANADIAN SEABASS

scallop, fennel, herb crumble,
saffron and roe sauce

INTERMEZZO

SORBET

cucumber, mint, jalapeño

MAIN COURSE

VENISON

potato and wild mushroom gratin,
Brussels sprouts,
cognac-marinated lingonberries,
mustard sauce

DESSERT

“BANOFFEE”

Sablé, miso caramel, banana

PETIT FOURS

coffee or tea

NON – ALCOHOLIC BEVERAGES

EIRA still or sparkling water

Festive tasting

menu – 225.00 €/per person

Selected alcoholic

beverages – 75.00 €/per person

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