

APÉRITIF

Mousserende vin
Aperol og prosecco

59.-

3 RETTERS MENU

3 COURSE MENU

Rimmet kammusling

Wasabi – syltede bananløg – parmesan

Rimmed scallops

Wasabi – pickled onion – parmesan

Vin: Gentil, Husel & Fils, Sylvaner, Riesling, Frankrig

Sommerand

Majs - spinat – hindbær

Summerduck

Corn – spinach – raspberry

Vin: Bisbetica, rosé, Umbria, Italien

Eller / or

Terres major

Mormors urtehave – sprød kartoffel kugle – estragon glace

Terres major

Season green – crispy potato ball – terragon glace

Vin: Cabernet sauvignon, red diamond, USA

Hvid chokolade parfait

Sprød gulerodskage – passionsfrugt – grøn olie

White chocolate parfait

Crispy carrot cake – passionfruit – green oil

Vin: Banyuls, M. Chapoutier, Frankrig

3 retters 345.- 3 courses 345.-

Vinmenu 250.- winemenu 250.-

