



# Menu

**\* Starter:**

Celeriac served with Jerusalem artichokes, fermented blackberries from the garden and a separated sauce of vermouth and walnut oil

**Appetizer:**

Crisp tart with confit of sweetbread, fried chanterelles and corn, pickled red currant and sauce blanquette

**\* Main course:**

Skinfried zander with cauliflower puré, greens from the garden, fried brussel sprout leaves and foamy sea-fumet

**Appetizer:**

Cheese selection

**\* Dessert:**

Parsnip parfait with baked apple puré, almond tuile and fresh pine

**\* 3-course meal kr. 435,-**

**5-course meal kr. 635,-**

**Purchase of an additional meal kr. 115,-**

**\* Wine menu to match the 3-course meal kr. 435,-**

**Wine menu to match the 5-course meal kr. 635,-**