

*see double what you love*

*tulus lotrek*

**menue**

*prices*

*5 courses 99 / 6 courses 115 / 7 courses 130*

*beverage pairing*

*5 glasses 58 / 6 glasses 68 / 7 glasses 78*

*dinner*  
*initial hellos*

**fjord trout**  
fennel seeds & ponzu

**scallop xo**  
elderflower & yuzu

**imperial caviar**  
onion cream & buttermilk

**langoustine**  
bouillabaisse stock & gochujang  
*+ 12 euro on top of menu price*

**sweetbreads**  
in miso juniper berry cream  
grape and winter cabbage

**challans duck**  
duckbreast in molasses  
drumstick spring roll

**grilled pineapple & cuate rum**  
orange blossomwater-safran ice cream

*vegetarian dinner*  
*initial hellos*

**raddish simmered in dashi**  
mustard seeds & shiso

**burned leeks**  
cheese from norway

**portobello mushroom**  
nougat & pine honey  
mushroom bouillon

**raviolo**  
périgord truffles  
egg yolk & hazelnut

**carottes baked in hay**  
umamibouillon & chamomile

**golden beet**  
elderflower & borschtsch

**tonka bean**  
chocolate & soy sauce