

Suggestions

Starters

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| Butternutsoup: coriander/coconut/smoked salmon | €9,50 |
| Baked scallops: celeriac/ parma ham/ applejack/ burnt butter | €16,50 |
| Salmon tartare: seaweed/ cucumber/ apple/ toast | €15,50 |

Main course

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| Rack of lamb: broccoli/ turnip/ carrot/ lamb gravy/ gratin dauphinois | €32,00 |
| Ossobuco alla milanese: risotto/ gremolata | €29,50 |
| Guineafowl: celeriac/ carrot/ eryngii mushrooms/ red wine sauce/ baked potatoes | €27,50 |
| Winter cod: green asparagus/ spinach/ fresh mousseline/ serrano ham/ mashed potatoes | €28,50 |
| Fish stew: salmon/ wolffish/ cod/ julienne vegetables/ mashed potatoes with fresh herbs | €29,50 |
| Grey shrimps: poached egg/ fresh mousseline/ mashed potatoes/ avruga kaviaar | €28,00 |
| Stuffed veal: mozzarella/ sun-dried tomato/ serrano ham/ sage/ carrot/ mushrooms/ zucchini/ red wine sauce/ gratin dauphinois | €28,00 |
| Vegetable stew (veggie) with baked potatoes or risotto | €22,50 |

Dessert

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| Tarte tatin with vanilla ice cream | €9,50 |
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Cocktails & Gin

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| Moscow mule: vodka/ ginger ale/ lemon | €10,50 |
| Lazy Red cheeks: vodka/ lemon/ sugar/ raspberry/ violet syrup | €9,50 |
| Blind Tiger imperial secrets gin: soft gin with citrus flavor | €12,50 |