



## **MENU**

12. - 14.02.2021

### **Veal**

Slow cooked veal with tuna cream, Parmesan waffle and crispy capers

### **Giant squid**

Lightly smokey giant squid tentacles with romesco sauce, bimi, Jerusalem artichoke truffle, cuttlefish coral, nutmeg squash gel and spinach and ramson oil

### **Dessert trio**

Tiramisu cheesecake, Eton mess, brownie crème brûlée

### **Welcoming drink**

Aurea Blanc de Blancs Spumante Brut, Veneto, Italy

**For two 58 €**

