



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

