



## Christmas menu

### Trout

hollandaise sauce, beetroot aioli, tobiko  
and black bread chips

9.5€

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### Grilled pork tenderloin

honey and mustard glaze, savoy potato,  
pickled cabbage and brandy sauce (G)

14€

or

### Roasted duck fillet

Sweet potatoes cream, fennel, ash carrot  
and red wine-blood orange sauce (G)

16€

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### Chocolate brownie

almond shavings, cherry compote  
and vanilla ice cream (T)

5.5€

Coffee/tea

**Menu 29€/31€**

G - glutenfree, L - lactosfree, T - vegetarian

Chef de cuisine Argo Ots