



3- COURSE MENU 28€

STARTER

Warm goat cheese salad
lettuce mix, crispy white bread,
walnut-basil pesto and strawberry-*balsamico*
or

Beef tartar

marinated shimeji mushrooms, shallot,
raw quail egg, sprat and capers

MAIN COURSE

Oven baked butter fish
pak choi, rice noodles, stir-fried vegetables
and coconut-lemongrass sauce (L-G)
or

Braised beef cheek

pearl barley, roasted beetroot, roasted carrot
and smoked plum sauce (L)

DESSERT

Warm apple-marzipan cake
berry coolie and ice-cream (V)
or

Chocolate-**fondant**

dewberry-sea buckthorn compote
and vanilla ice-cream (V)

Wine paring 14€

G- gluten free, L- lactose free, V- vegetarian

Chef de cuisine Argo Ots