



## WINTER MENU

### TARTAR Á LA CARELIA & DIJON MAYONNAISE

Beef tartar with capers and buckwheat bread crumble  
or

### PARSNIP SOUP & BRILLAT SAVARIN CHEESE

Silky roasted parsnip soup and French cow milk cheese

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### JERUSALEM ARTICHOKE RISOTTO & BLACK TRUFFEL

Vialone Nano risotto rice and 24 months aged parmesan  
or

### ROASTED ARCTIC CHAR & MUSSELS BOUILLABAISSE

Finnish Arctic char, mussel sauce Marseille style and fennel  
or

### CHAR GRILLED LAMB RIB & BEETROOT

Lamb rib braised overnight, beetroot and spinach

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### ASSORTMENT OF CHEESES

Three cheeses

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### CRÈME BRÛLÉE

Classic French crème brûlée and marinated berries  
or

### BLOOD ORANGE SORBET & GUIMAUVE

Sorbet made from Tarocco blood oranges and homemade marshmallow

3 courses 52€

(starter, main course & dessert)

4 courses 58€

(with cheese)

5 courses 62€

(with both starters & cheese)