



AUTUMN MENU

PÂTÉ DE CAMPAGNE

French pâté made from pork, smoked sweetbread, mushrooms and pistachios
served with pickled vegetables

or

ZUCCHINI SOUP & GOAT CHEESE

Silky zucchini soup with classic French goat cheese

HERB RISOTTO & MARINATED MUSHROOMS

Selected herbs from our own field, Vialone Nano risotto rice
and 24 months aged parmesan

or

ROASTED ARCTIC CHAR & BEURRE BLANC

Finnish Arctic char with beurre blanc sauce, roe and kohlrabi from our own field

or

OXTAIL Á LA BOURGOGNE

Terrine made from red wine marinated, char grilled and braised oxtails,
served with cabbages and purée from seasonal mushrooms

ASSORTMENT OF THREE CHEESES

ÎLE FLOTTANTE – FLOATING ISLAND

Meringue, crème anglaise- vanilla custard and almond brittle

or

APPLE PARFAIT & WHITE CHOCOLATE

Parfait made from seasons apples

3 courses 52€

(starter, main course & dessert)

4 courses 58€

(with cheese)

5 courses 62€

(with both starters & cheese)