



## SPRING MENU

### SALADE LA SAISON AU ROQUEFORT

Salad from seasons vegetables, Roquefort dressing and caramelized walnuts

or

### TARTAR Á LA CARELIA & DIJON MAYONNAISE

Freshly grounded Finnish beef tartar with capers, buckwheat bread crumble and shallots

\*\*\*

### FREGOLA SARDA & SAUCE TOMATE

Sardinian pasta in tomato sauce with traditional French goat cheese

or

### ARCTIC CHAR & BEURRE BLANC AU RIESLING

Roasted Arctic char with riesling-butter sauce, roe and spring potatoes

or

### LAMB NAVARIN PRINTANIER

Lamb cooked slowly over night with false morels and spring vegetables

\*\*\*

### FROMAGE

Cheese assortment with honey from Malmi

\*\*\*

### RHUBARB-CLAFOUTIS & CRÈME ANGLAISE

Luxury almond pancake from Limousin, France and vanilla custard

or

### TARTE AU CITRON

Classic French lemon tart with roasted Italian meringue

3 courses 52€

(starter, main course & dessert)

4 courses 58€

(with cheese)

5 courses 62€

(with both starters & cheese)