
STARTERS

GRILLED BEETS (VEGETARIAN)

Served with sour milk dill sauce, pistachio, and dill
(D, MU, N-pistachio, Sulph)

195,-

Cremant d'Alsace / Le Jardin de Treboga D, Alsace, France 165,-

BEEF TARTAR AND MARROW TOAST

Served with toasted sourdough bread, smoked bone marrow, mustard mayo and lardo
(E, G-wheat, MU)

195,-

2023 Syrah Les Vignes d'à Côte / Cuilleron, Rhone Valley, France 175,-

TOMATO AND MOZZARELLA (VEGETARIAN)

Served with ponzu, thai basil, and cashew
(D, N-cashew, S, Sulph)

210,-

2024 Riesling Trocken / Stefan Winter, Rheinhessen, Germany 175,-

HIRAMASA CRUDO

Served with fermented gooseberries and lovage cream
(E, F, MU, Sulph)

255,-

2024 Albariño / Palacio de Fefiñanes, Rías Baixas, Spain 180,-

CHARCUTERIE

Bread, cornichons, chicken liver cream, pork terrine, and pork rillettes
(D, G-wheat, MU, Sulph)

320,-

2023 Syrah Les Vignes d'à Côte / Cuilleron, Rhône Valley, France 175,-

2024 Albariño / Palacio de Fefiñanes, Rías Baixas, Spain 180,-

KALIX "VENDACE ROE" 30 G

350,-

GASTRO UNIKA CAVIAR GOLD 30 G

750,-

Served with blini, whipped sour cream, pickled red onion, and dill
(D, F, G-wheat, Sulph)

NV Taittinger Brut Réserve / Champagne, France 195,-

1/2 KG Grilled Langoustine

Served with herb butter, bread, and grilled lemon
(D, G-wheat, SF, Sulph)

675,-

2023 Chardonnay / Nuiton Beaunoy, Bourgogne, France 185,-

CE - Celery | G - Gluten | D - Dairy | E - Egg | N - Nuts | F - Fish | L - Lupin | MO - Molluscs
MU - Mustard | SF - Shellfish | S - Soy | Ses - Sesame | Sulph - Sulphites

All wines may contain sulphites

MAIN

SALT-BAKED CELERIAC (VEGETARIAN)

Served with miso glaze, fava beans, buckwheat, sauce of fermented celeriac miso and butter
(CE, D, S, Sulph)

365,-

2023 Chardonnay / Nuits Beaunoy, Bourgogne, France 185,-

MUSHROOM RISOTTO (VEGETARIAN)

Served with sautéed mushrooms, topped with porcini sabayon
(D, E, Sulph)

365,-

2023 Langhe Nebbiolo Le Opere / Vallebelbo, Piemonte, Italy 175,-

2023 Chardonnay / Nuits Beaunoy, Bourgogne, France 185,-

VENISON

Served with pumpkin cream, pickled pumpkin, pumpkin seeds, and port wine sauce
(D, MU, Sulph)

495,-

2023 Syrah Les Vignes d'à Côte / Cuilleron, Rhone Valley, France 175,-

GRILLED TURBOT

Served with mushrooms, celeriac cream, and vin jaune sauce
(CE, D, F, Sulph)

495,-

2023 Chardonnay / Nuits Beaunoy, Bourgogne, France 185,-

BEEF TENDERLOIN 200G

Served with Café de Paris, Bordelaise sauce, and French fries
(D, F, MU, Sulph)

520,-

2018 Château Réaut / Château Réaut, Bordeaux, France 185,-

GROUSE

Served with mushroom sauce with sherry, beetroot purée, baked Jerusalem artichoke, and Jerusalem artichoke chips
(D, MU, Sulph)

550,-

Spätburgunder Vintages / Dreissigacker, Rheinhessen, Germany 190,-

REINDEER

Served with reindeer tongue, Brussels sprouts, crème triple, reindeer sauce, and lingonberries
(D, Sulph)

550,-

2024 Barbera d'Alba / Giovanni Rosso, Piemonte, Italy 180,-

CÔTE DE BOEUF (APPROX. 1KG MEAT)

Served with salad, French fries, broccolini, and Bordelaise sauce
(E, D, MU, Sulph)

1350,-

2018 Chateau Reaut, Bordeaux, France 185,-

SIDES

GREEN SALAD	Served with french dressing (E, M, Sulph)	65,-
TOMATO AND SPRING ONION SALAD		65,-
FRIES AND AIOLI		85,-
POTATO PURÉE	(D)	85,-
SMALL POTATOES		85,-