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**TASTING MENU**

75

**FIRST COURSE**

Roasted seasonal vegetables with romesco sauce AJ|FS|G

**SECOND COURSE**

Leek confit in noisette butter with almonds and cured egg yolk FS|H|L

**THIRD COURSE**

Seasonal vegetable risotto G|L|A|AJ

**FOURTH COURSE**

Skrei cod with black mole and toasted quinoa FS|P|S|SJ

**FIFTH COURSE**

Oxtail meatballs with creamy potato and snow peas G|L|H|AJ|SF

**DESSERT**

Baked apple with vanilla cream and salted caramel G|L|H|FS

**WINE PAIRING BY OUR SOMMELIER**

29

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**SUGGESTIONS**

Green peas with poached egg L|SF|A 30

Morel mushrooms in cream sauce L|SF|A|FS 27