

## T A P A S

### **5 mini tapas**

*I by inspiration of chef /*

14.00

### **Mackerel**

*I potato donut, chives mayo, marinated onions /*

12.00

### **Tuna sashimi**

*I pumpkin ponzu, ginger mayo, pumpkin seeds, pumpkin powder /*

13.00

### **Beetroot tartare**

*I nori cream, egg cream /*

10.00

### **Matured tartare**

*I brie cheese foam, cherries /*

12.00

### **Cured venison**

*I apple, porcini mayo, onion consume, marinated mushrooms /*

14.00

### **Duck liver**

*I porcini - prosciutto foam, lingonberries jam /*

13.00

### **Soira cheese selection**

16.00

### **Olives**

4.00

## M A I N C O U R S E

### **Tom Yum soup with prawns**

9.00

**Salmon fillet with oven roasted parsnip-miso cream, caramelised carrots and citrus-white wine sauce**

24.00

**Veal chop with potato confit, porcini aioli, Shiitake mushrooms and red wine-chocolate sauce**

25.00

## D E S S E R T

**A dessert inspired by the Chef**

7.00