

Valentines Menu

Starter

Beetroot marinated and cured salmon with beetroot cream, goat cheese crumble, herb salad and rye bread powder

paired with Santa Margherita Valdadige, Pinot Grigio, Santa Margherita , Trentino, Italy (15cl)

Add soup (optional):

Lobster bisque with lobster and crispy vegetables salad

+ 80:-

Main Course

Duck breast with Jerusalem artichoke cream, pepper pickled red endive and tomato with cranberry sauce

paired with Château Grand Renom, Cabernet Sauvignon, Merlot, Bordeaux, France (15cl)

Add cheese (optional):

Ockra cheese from Stafva with caramelized figs

+ 80:-

Dessert

Raspberry mousse with passionfruit crème brulée and Champagne sabayon

paired with Moscatel Oro Floralis, Miguel Torres, Catalonia, Spain (5cl)

Menu price 525:- per person

Create your own four or five course menu by adding soup or cheese at 80:- / portion.

Pair your menu with our carefully selected wines to match your dining experience at 275:- for three selected wines.