



# SHELLFISH MENU

SIX COURSE SHELLFISH MENU - AUTUMN 2017

## FIRST SERVING 30€- / EACH

### CRAYFISH SOUP

with smoked rainbow roe and tomato

### BLEAK ROE

with potato, onion and sour cream

## SECOND SERVING 155€-

### SEARED SCALLOP

with beef cheek, jerusalem artichoke, leeks,  
fingerling potato and roasted gravy

## THIRD SERVING 155€-

### DEEP FRIED CRAB

with avruga, smoked shrimp emulsion  
and cucumber & cabbage salad

## FOURTH SERVING 145€-

### SHELLFISH PLATEAU

½ lobster, Irish crab claws, one langoustine,  
cold water shrimps, smoked shrimps and one oyster.  
Served with chili mayonnaise, aioli, mignonette and lemon.

## FIFTH SERVING 105€-

### SWEDISH CHEESE

with accompaniments

## SIXTH SERVING 125€-

### WARM APPLE TARTE

with cardamom ice cream, calvados, baked almond and preserved blueberries