

VALENTINES MENU



695:-/PERSON

STARTER

BLEAK ROE

with almond potato cream, lemon, crispy rye and radish

MAIN COURSE

GRILLED VEAL

with lobster béarnaise, french fries, baked tomato salad,
vinegar jus and spinach

OR

BAKED FILLET OF CHAR

with soft whey butter sauce, lingonberry, variation of beets, pickled
winter mushroom, quark and bleak roe

CHEESE

CHEESE PLATE

with quince marmelade and grilled kaving

DESSERT

PRESERVED WINTER PEAR

with warm chocolate foam, mint oil and classic vanilla ice-cream

WINE PACKAGE
450:-/PERSON



WELCOME!