

# à la carte

Asparagus, strawberry rosé vinaigrette, hollandaise and tarragon 16

Tarte tatin, roses des sables, sage, parmesan, crème fraîche and lemon 16

Chevre Ash, heirloom tomatoes, capers, rosemary and citrus vinaigrette 16

Burrata, flambé peach with apricot brandy, pistachio and basil 16

Bosgård tartar, cornichons, anchovy, Dijon, lemon and organic egg 18

Salmon roe, crème fraîche, roses des sables and chives 18

Lobster brioche toast, snow crab, hand-peeled prawns, horseradish, dill and roe 24

Asparagus and pea risotto, grilled white asparagus, parmesan and lemon balm 24

Aubergine, tomato provençal, chevre yogurt, almonds and Thai basil 24

Chicken schnitzel with Ahlberg greens, haricot verts, truffle, parmesan and anchovy 26

Pan-fried duck with port wine sauce, cherries, haricot verts and duck croquette 30

Fresh catch of the day, beurre blanc, asparagus, and seasonal greens 32

Lobster risotto, snow crab, cherry tomatoes, lemon, chives and Pernod 38

Coeur de filet with café de Paris, béarnaise, pepper jus and pommes frites 38

Crème brûlée with framboise sorbet 14

Coconut ice cream, Crème de cassis bavarois and dark chocolate crumble 14

Apple tarte tatin, vanilla ice cream and lemon zest 14

Chocolate cream pie, vanilla mascarpone, orange and maraschino cherry 14

# CHÉRI

## *to start with*

Asparagus, strawberry rosé vinaigrette, hollandaise and tarragon

Burrata, flambé peach with apricot brandy, pistachio and basil

Bosgård tartar, cornichons, anchovy, Dijon, lemon and organic egg

Lobster brioche toast, snow crab, hand-peeled prawns, horseradish, dill and roe +4

## *main course*

Asparagus and pea risotto, grilled white asparagus, parmesan and lemon balm

Pan-fried duck with port wine sauce, cherries, haricot verts and duck croquette

Lobster risotto, cherry tomatoes, snow crab, lemon, chives and Pernod +8

## *pâtisseries*

Crème brûlée with framboise sorbet

Coconut ice cream, Crème de cassis bavarois and dark chocolate crumble

Apple tarte tatin, vanilla ice cream and lemon zest

52

Wine pairing

44

