

Suggested menu for groups of 10 and more

Please, select one set for the whole team

3-Course Menus 52
starter,main,dessert

Heart menu

Deer tartar

Egg cream,crispy onion rings,nasturtium

Grilled lamb rump

Duck fat potato pave,seasonal vegetables,bone marrow sauce

Choux doughnut

Spruce ice cream,lemon curd,rhubarb

Depths menu

Cured pike perch

Burnt lemon dressing,herbal salad,pistachio

Catch of the day

Smoked early potatoes,roe butter sauce,burnt spring onion

Choux doughnut

Spruce ice cream,lemon curd,rhubarb

Root menu

Grilled green asparagus

Apple glaze,salted jalapeno salsa,wild herbs

Spring cabbage

Caramelized celeriac cream,parsley velouté,celeriace granola

Caramelized apricots

Almond butter,licorice meringue,mint

4-Course Menu 60
with pasta mid-course

Gnocchi

Parmesan veloute,watercress cream,caper brown butter

or

Comte cheese

Seasonal compote,pine seeds

Please, let us know about special diets or allergies.

