

Cocktails

- Cheri 75 15

Yuzu gin,fresh lemon,bubbles
- Passion Martini 16

Vanilla vodka,passion fruit,lime,bubbles
- Oaxacan Negroni 16

Mezcal,Campari,sweet vermouth
- Cherry cherry 16

Tequila,tart cherry,amaretto,lime
- Caramelized Banana Espresso Martini 16

Spiced rum,banana,salted caramel,espresso

0% Mocktails

- Passion in Paris 12

Passion fruit,lime,soda
- Cherry bomb 12

Almave 0% tequila,tart cherry,lime,coke
- Ginger smash 12

Limoncello 0%,ginger beer,mint,lime

Sparkling & Champagne

- Veuve Alban Sparkling Brut

French, Vin Mousseux
Chardonnay
10 / 55
- Marcel Cabelier Cremant de Savoie Brut

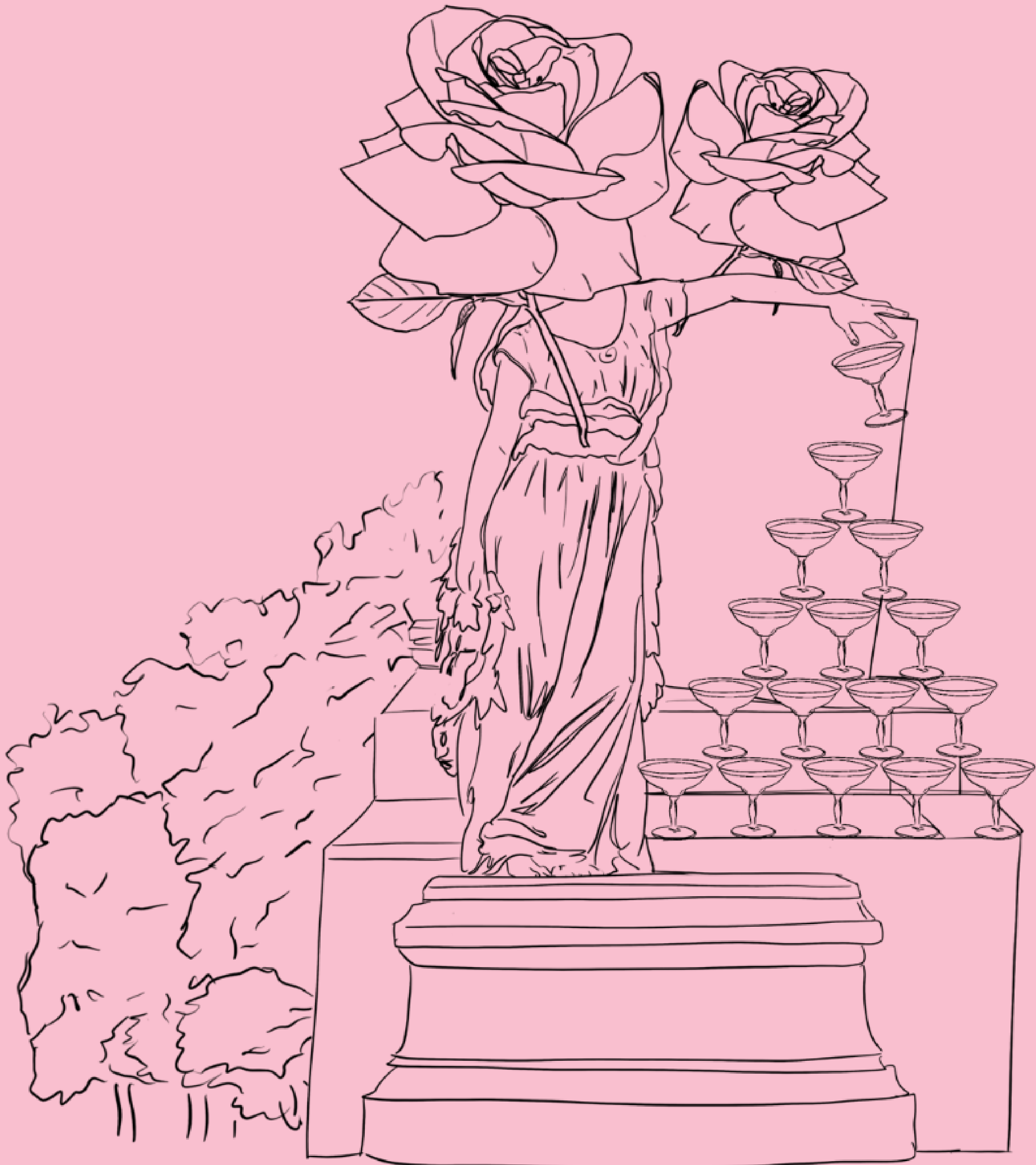
French, Savoie
Jacquere, Chardonnay, Altesse
13 / 72
- Fleurs De Prairie Sparkling Rose

French, Vin Mousseux
Cinasault, Grenache
10 / 55
- Copenhagen Sparkling Tea Company 0% Sparkling

Non-alcoholic
11/ 56
- Pol Hensler Champagne

Chardonnay,Pinot noir,Meunier
Champagne,France
90
- Baron-Albert L'Universelle Champagne Brut

Chardonnay Meunier,Pinot Noir
Champagne,France
96



Set Menu

A selection of our favorite items

3-Course 52

4-Course 60

Wine pairing 42 - 3 glasses 50 - 4 glasses

Snacks & Starters

- Bread & butter

Spelt bread, burnt tomato butter
6
- Forest mushroom croquettes

Smoked aioli, pickled chanterelle
16
- Chéri fries

Garlic peel salt, crème fraîche, rainbow trout roe
16
- Burrata

Roasted plums, spiced almond granola, rose vinaigrette
15
- Local beef tartar

Egg cream, crispy onions rings, nasturtium
16

Classics

- Caesar chicken schnitzel

Charred kale, brioche croutons,caper berries
28
- Lobster risotto

Butter poached lobster, burnt cauliflower, sage oil
34
- Gnocchi

Pumpkin veloute, espelette brown butter, praline
26

Seasonal Mains

- Catch of the day

Chantarelles, corn puree, parsley dressing, crispy garlic
32
- Grilled cabbage rolls

Toasted grains & chestnuts, caramelized onions, mushroom jus
28
- Glazed short ribs

Charred turnips, fried bone marrow, peppercorn sauce
34

Desserts

- Lingonberries

Salted caramel, milk ice cream, brown butter crumble
15
- Dark chocolate ganache

Hazelnut butter, chocolate mousse, cacao tuille
15
- Cheese

Punaheidi, caramelized brioche, pine seed jam
12

Please,ask your waiter about allergens.