

Our recommendation this evening

à la carte

Hamachi Sashimi € 48,-
Horseradish | Romaine lettuce | Beech mushrooms



Scallop € 43,-
Carrot | Parsley root



Fjord trout € 42,-
Risotto | Cauliflower



Cod € 49,-
Egg yolk | Asparagus veloute



Imperial quail € 64,-
Barley | Blueberry



Marinated Fourme d'Ambert € 20,-
Champagne | Savory



Cloves Crème brûlée € 20,-
Old balsamic vinegar | Fig



Valrhona € 28,-
Yuzu | Salted caramel

8-Course Gala-Dîner € 230,- |
5-Course Gourmet-Menu € 195,- (without Fjord trout, Fourme d'Ambert & Cloves crème brûlée)

*You are also welcome to order the menu courses à la carte.
If you have any intolerances, please contact the service staff.*