

FARMER'S TABLE 55€

IT IS A DINNER CONCEPT MEANT TO BE ENJOYED IN COMPANY OR ALONE. EACH DAY, AFTER RECEIVING FRESH FARMERS AND FISHERMEN PRODUCTS WE DECIDE WHAT IT BECOME. THE MENU IS ALWAYS CHANGING, DEPENDING ON THE SEASONS, PRODUCTS THAT ARE AVAILABLE AND KITCHEN TEAM INSPIRATION. DURING THE DINNER, WE SERVE FIVE STARTERS TO SHARE AND INDIVIDUAL MAIN COURSE, THAT ONE CAN SELECT FROM THE DAILY OPTIONS.

SIGNATURE TASTING MENU 85€

THIS EVENING CONCEPT IS BASED ON THE SYNTHESIS OF ART AND GASTRONOMY. THE FOOD SERVED DURING THE DINNER IS BASED ON SOCIAL ISSUES AND OUR CULTURAL BEHAVIOUR ANALYSIS, FOOD IS PRESENTED THROUGH THE PRISM OF THE CREATOR. THE DINNER CONSISTS OF TEN COURSES AND TAKES UP TO THREE HOURS.

WINE AND SPIRITS PAIRING 50€

OUR SELECTION OF DRINKS THAT COMPLEMENTS THE SIGNATURE TASTING DINNER. SELECTED DRINKS WITH THEIR FLAVOR PROFILES ALLOW ONE TO EXPERIENCE FOOD IN A DIFFERENT WAY AS WELL AS PROVIDE ADDITIONAL SPACE FOR DISCUSSIONS.

ELEMENTS OF THE MENU

GARDENS AND GREENHOUSES

LEEKS | PUMPKINS | POTATOES | PARSNIPS | CELE-
RIAC | PARSLEY | ENDIVES | FENNEL | APPLES |
PEARS | PARSLEY ROOTS | KOLRHABI | JERUSALEM
ARTICHOKES | SUNFLOWER SEEDS | HORSERADISH |
CHERVIL | TURNIP | THYMES | CAULIFLOWER | HAZEL-
NUTS | WALLNUTS | SALSIFY ROOTS | BEETROOTS |
SWEET POTATOES | BRUSSEL SPROUTS | DILL |
QUINCE | PLUMS | CHERRIES | HONEY | CARROTS |
BLACK RADDISH | OREGANO | CURANTS | RHUBARB |

FORESTS AND PASTURES

LINGONBERRIES | BLUEBERRIES | SUCKLING LAMB |
VENISON | MILK | EGGS | CEPS | PINES | ASHWOOD
BERRIES | JAUNDICE | MEADOWSWEETS | SWEET
WOODRUFF | BIRCH | KEFFIR | CREAM |

LAKES AND SEAS

SCALLOPS | OYSTERS | ARCTIC CHAR | TUSK |
MUSSELS | ALMANDES | SEA LETUCE | CODIUM |
LANGOUSTINES | COD | PIKE-PERCH | SQUID |

COMPLIMENTARY OPTIONS

FARMER'S TABLE STARTERS 10

○
RYE BREAD WITH BUTTER 7

SUCKLING LAMB 29€

○
KING OYSTER MUSHROOM 20€

○
TUSK 28€

DESSERTS 7€

