

## FARMER'S TABLE 65€

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.

## AUTHOR'S TASTING MENU 95€

THIS EVENING CONCEPT IS BASED ON THE SY-NTHESIS 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 COUR-SES AND TAKES UP TO THREE HOURS.

## WINE AND SPIRITS PAIRING 60€

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

## SPECIAL WINE AND SPIRITS PAIRING

OUR SELECTION OF RARER AND HIGHER-END DRINKS THAT WE CUSTOM ACCORDING TO ONES` PREFERNCES, COMPLEMENTS THE AU-THOR'S TASTING MENU. SELECTED DRINKS WITH THEIR FLAVOR PROFILES ALLOW ONE TO EXPE-RIENCE FOOD IN A DIFFERENT WAY AS WELL AS PROVIDE ADDITIONAL SPACE FOR DISCUSSIONS.

## ELEMENTS OF THE MENU

### GARDENS AND GREENHOUSES

LEEKS | PUMPKINS | POTATOES | PARNSNIPS  
| CELERiac | PARSLEY | ENDIVES | FENNEL |  
APPLES | PEARS | PARSLEY ROOTS | KOLRHABI |  
JERUSALEM ARTICHOKEs | SUNFLOWER SEEDS  
| HORSERADISH | CHERVIL | TURNIP | THYMES |  
CAULIFLOWER | HAZEL-NUTS | WALLNUTS | SAL-  
SIFY 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 | ELDER FLOW-  
WERS | MEADOWSWEETS | SWEET WOODRUFF |  
BIRCH | KEFFIR | CREAM |

### LAKES AND SEAS

SCALLOPS | OYSTERS | ARCTIC CHAR | TUSK |  
MUSSELS | ALMANDES | SEA LETUCE | CODIUM |  
LANGOUSTINES | COD | PIKE-PERCH | SQUID | HA-  
LINUT | PLAICE | BLACK GOBY | BASS | STURGEON  
| SEA LETTUCE | SEA FENNEL | SALICORNIA |

## COMPLIMENTARY OPTIONS

FARMER'S TABLE STARTERS 15€

RYE BREAD WITH BUTTER 7€



SUCKLING LAMB 29€

ROASTED CABBAGE 20€

FISH OF THE DAY 28€



DESSERTS 7€

