

FARMER'S TABLE - 75€

OUR FARMER'S TABLE EXPERIENCE CELEBRATES THE ART OF FRESH, LOCAL INGREDIENTS. EACH DAY, OUR CHEFS CRAFT A UNIQUE MENU INSPIRED BY THE FINEST SEASONAL PRODUCE. ENJOY FIVE APPETIZERS DESIGNED FOR SHARING, FOLLOWED BY YOUR CHOICE OF MAIN COURSE. THIS DINING EXPERIENCE LASTS APPROXIMATELY TWO HOURS.

AUTHOR'S DINNER - 115€

EMBARK ON A CULINARY JOURNEY WITH OUR AUTHOR'S DINNER. THIS TEN-COURSE TASTING MENU EXPLORES CREATIVE CONCEPTS AND CULTURAL NARRATIVES THROUGH THE MEDIUM OF FOOD. EXPERIENCE AN EVOLUTION OF FLAVORS AND TEXTURES WHILE REFLECTING ON THE CHANGING DYNAMICS OF OUR FOOD CULTURE, ECOSYSTEMS, AND TRADITIONS. THIS IMMERSIVE DINING EXPERIENCE LASTS APPROXIMATELY THREE HOURS.

EXCLUSIVE DRINK PAIRING - 130€ PAIRED DRINKS - 70€

ENHANCE YOUR AUTHOR'S DINNER WITH A CURATED SELECTION OF WINES. EACH PAIRING IS THOUGHTFULLY CHOSEN TO COMPLEMENT THE FLAVORS AND AROMAS OF THE DISHES, CREATING A SYMPHONY OF TASTE AND SPARKING ENGAGING CONVERSATION.

ELEMENTS OF THE MENU

GARDENS AND GREENHOUSES

LEEKS | PUMPKINS | POTATOES | PARSNIPS
| CELERIAC | PARSLEY | ENDIVES | FENNEL |
APPLES | PEARS | PARSLEY ROOTS | KOLRHABI |
JERUSALEM ARTICHOKES | SUNFLOWER SEEDS
| HORSERADISH | CHERVIL | TURNIP | THYMES |
CAULIFLOWER | HAZELNUTS | 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 | CEPES | 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 |

ADDITIONAL OPTIONS FOR FARMER'S TABLE

FARMER'S TABLE APPETIZERS - 15€

RYE BREAD WITH BUTTER - 7€

ADDITIONAL MAIN COURSE - 30€

DESSERTS

FERMENTED MUSHROOM ICE CREAM, SEASONAL BERRY JAM, DILL MERINGUE, PARSLEY CREAM - 8€

BLACK MILK RICE PUDDING WITH WHITE MOLD, QUINCE, CHERRIES FROM JAM, OSSETRA CAVIAR, RICE CRISPS AND HAZELNUT CARAMEL - 20€

