

FARMER'S TABLE 75

FARMER'S TABLE IS A CONCEPT BASED ON CRAFTSMANSHIP AND THE PURITY AND FRESHNESS OF THE PRODUCTS WE RECEIVE. EACH DAY, UPON RECEIVING OUR PRODUCTS, WE DECIDE WHAT THEY WILL BECOME, SO THE MENU IS CONSTANTLY CHANGING. THE DINNER CONSISTS OF FIVE SHARE-ABLE APPETIZERS AND ONE INDIVIDUAL MAIN COURSE. THIS TYPE OF DINNER LASTS APPROXIMATELY TWO HOURS

AUTHOR'S MENU 115

IN AUTHOR'S TASTING MENU, THROUGH THE DISHES WE CONVEY DIFFERENT PHILOSOPHICAL IDEAS AND ANALYZE SOCIAL-CULTURAL CONSTRUCTS. THE DINNER CONSISTS OF TEN COURSES AND REFLECT HOW OUR CONSUMER CULTURE, ECOSYSTEMS, OR TRADITIONS ARE FORMED AND CHANGED. DURING THE DINNERS, FOOD IS TREATED AS AN ART FORM. THE DINNER LASTS ABOUT THREE HOURS.

WE REGRET THAT DURING THE AUTHOR'S DINNER, WE ARE UNABLE TO FULLY ACCOMMODATE SPECIAL DIETARY NEEDS SUCH AS CELIAC DISEASE, SEAFOOD ALLERGY, DAIRY PROTEIN ALLERGY, VEGAN OR VEGETARIAN DIETS; A PESCATARIAN MENU IS POSSIBLE.

BEVERAGE PAIRING 75

AUTHOR'S MENU CAN BE COMPLEMENTED BY SOMMELIER'S SELECTION OF CURATED BEVERAGES. THE CHOSEN BEVERAGES, WITH THEIR AROMAS AND FLAVORS, ENHANCE AND ALLOW FOR A DIFFERENT AND DEEPER UNDERSTANDING OF THE COURSES, AND PROVIDE ADDITIONAL SPACE FOR DISCUSSIONS. IF DESIRED, OUR TEAM CAN SELECT BEVERAGES FROM OUR EXCLUSIVE COLLECTION AND VARY THEM THROUGHOUT THE EVENING.

WHEN CHANGING DRINKS WITHIN THE PAIRED BEVERAGE SELECTION, THE STANDARD BEVERAGE PAIRING PRICE DOES NOT APPLY.

MENU COMPONENTS

GREENHOUSES AND ORCHARDS

APPLES | BEETS | BLACK RADISHES | BORAGE | CARROTS | CAULIFLOWER | CELERY | CELTUCE | CHERRIES | CHERVIL | CHICORY | CURRANTS | DILL | FENNEL | GOOSEBERRIES | HAZELNUTS | HONEY | HORSERADISH | HYSSOP | JERUSALEM ARTICHOKE | KOHLRABI | LEEKS | MAGNOLIAS | OREGANO | PARSLEY | PARSNIPS | PEARS | PERILLA | PLUMS | POPPY SEEDS | POTATOES | PUMPKINS | QUINCES | RHUBARB | THYME | TURNIPS | WALNUTS |

MEADOWS, PASTURES, FORESTS AND FIELDS

BIRCH TREES | BLUEBERRIES | BOLETES | BUTTER | CHANTERELLES | CLOVER | COW PARSNIPS | CRANBERRIES | CUCUMBERS | EGGS | ELDERBERRIES | FIR TREES | HAY | HEDGEHOGS | HONEY FUNGUS | KEFIR | LOVAGE | MILK | MOUNTAIN ASH BERRIES | PINE TREES | PORCINI MUSHROOMS | RAMSONS | RYE | SUNFLOWERS | SWEET WOODRUFF | THISTLES | TRUMPETS | WATER MINT | WATERCRESS | WHEAT | WILD CARROTS | WILD STRAWBERRIES |

LAKES, RIVERS AND SEAS

ARCTIC CHAR | COCKLES | COD | CODIUM | FLOUNDER | MUSSELS | OYSTERS | PERCH | PIKE PERCH | PLAICE | SCALLOPS | SEA ALMONDS | SEA BASS | SQUIDS | STURGEON | TOOTHED WRACK | TROUT | TURBOT |

FARMER'S TABLE ADDITIONAL COURSES

FARMER'S TABLE STARTERS	15
RYE BREAD AND BUTTER	7
EXTRA MAIN COURSE	30

DESERTAI

FERMENTED MUSHROOM ICE CREAM, SEASONAL BERRY JAM, DILL MERINGUE, PARSLEY CREAM	7.5
--	-----

BLACKENED MILK RICE PUDDING WITH WHITE MOLD CHEESE, JAMMY CHERRIES, OSSETRA CAVIAR, RICE CRISPS, AND HAZELNUT CARAMEL	20
---	----

PLEASE INFORM US OF ANY ALLERGIES OR OTHER DIETARY PREFERENCES DURING YOUR RESERVATION AND VISIT.

