

CELEBRATION MENU 66

Welcome glass of spumante or sparkling tea

Cauliflower, aioli, kelp caviar, lemon zest (v)

Whipped tahini, sesame, spiced apple compote,
lingonberries, walnuts (vo)

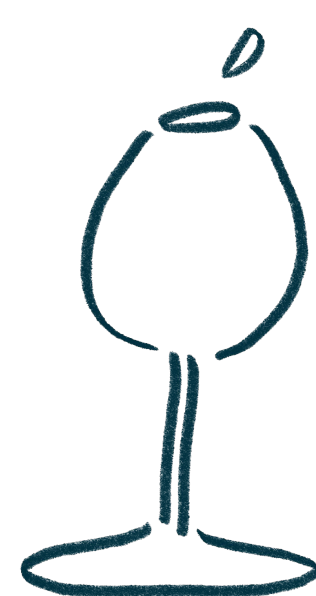
Hokkaido pumpkin, saffron hollandaise, tarragon,
miso, seed granola (v)

Seasonal greens, sesame, kohlrabi, chili, ginger,
miso, truffle oil, parmesan (vo)

Risotto, beetroot, feta, dill, parmesan,
garlic, lemon

Chocolate mousse, mascarpone, blueberry soup,
pistachio oat crumble

Wine pairing 49
Nude beverage pairing 39



Please, let us know about diets and allergies,
and we'll look after you.

v= vegan vo= vegan option available

VEGAN CELEBRATION MENU 66

Welcome glass of spumante or sparkling tea

Cauliflower, aioli, kelp caviar, lemon zest

Whipped tahini, sesame, spiced apple
compote, lingonberries, walnuts

Hokkaido pumpkin, saffron hollandaise,
tarragon, miso, seed granola

Seasonal greens, sesame, kohlrabi, chili,
ginger, miso, truffle oil, vegan parmesan

Gnocchi, beurre blanc, seaweed roe,
chives, lemon

Sticky date cake, cardamom, cinnamon,
saffron vanilla anglaise

Wine pairing 49
Nude beverage pairing 39

