



# DINNER SPRING 2024

## Starter

**Seasonal Asparagus** Hollandaise, spinach, herbs

**Burrata** Pistachio, fresh pickled Jerusalem artichokes, wild garlic

**Halibut Crudo** Ponzu, wakame seaweed, spring beets

## Palate Cleanser

**Chef's Choice** A fresh surprise

## Main Course

**Steamed Sterling Halibut** Petit pois puré, greenkale, jalapeno & grilled butter

**Grilled Argentinian Beef** Brandy & peppersauce, spring vegetables

**Baked Arctic Char** Asparagus, potatopuré, buttersauce with fermented lemon

## Cheese

**Selection of mature cheeses** Fruit compote, sourdough crackers

## Dessert

**Espresso & Chocolate** Coffee cremeux, chocolate ganache, baileys-icecream

**Green Apple & Yuzu** Yoghurt mousse, citrus & yuzu curd

**Sea Buckthorn "Caramel"** Madeleine, caramelized almonds, saffron-icecream

## Petit Four

**Macaroons, Chocolate truffles, Fruit Jelly**