

menu august 28th 2021

roasted endive with green chicory, horseradish juice and pumpkin seed miso	15
oyster with pickle and dressing of fermented gooseberry and lovage oil	17
tomato with messeklever cheese, nasturtium and sherry vinegar jelly	16
beetroot with chanterelles, blackberry and koji sauce	16
mussels with egg yolk cream, zucchini, parsley and chives	18
tortelloni with artichoke, onion broth with laurel oil supplement truffle 12,5	18
purple carrot with black garlic and dashi- brown butter sauce	17
grey mullet with spinach, purslane, fermented asparagus and bisque	20
anjou quail with tomato, saffron and baked bell pepper	26
machedoux with focaccia and rosehip	10
bbq plums with hyssop-milk ice cream, pickled rose petals and plum pit oil	7,5
chocolate mousse with cacao miso, yoghurt parfait and cherries	8