

Autumn special

Crayfish soup

Cured whitefish, fennel and black bread

Beef steak (FIN)

Cream boiled chanterelles, vegetables of the season and deep fried potatoes

Chocolate mousse

Warm chocolate brownie and berries

42,-

Wine suggestion

10 cl The Dot, Apple, Grüner Veltliner, Niederösterreich

16 cl Wiener Triologie (Cabernet, Merlot, Zweigelt), Wien (organic)

4 cl Muratie Cape ruby, Stellenbosch

28,-

Le menu degustation

Fried scallops (JPN)

Parsnips, browned butter, ratatouille vinaigrette and langoustine foam

Carpaccio of beef (AX)

Fried oyster mushroom, chanterelle foam and crisp potato

Fried perch (AX)

Crayfish sauce, pumpkin, dill fried potatoes and blackbread

Fillet of lamb (AX) "Ras el hanout"

Roasted celery puree, yellow roots, porcini mushroom and sage - sherry vinegar sauce and
roasted tomato - garlic butter

Blueberry sorbet

Topped with sparkling wine

Warm chocolate cake

Warm fudge sauce with salted peanuts and raspberry ice - cream

85,-

Wine package

Barone Pizzini, Animate, Franciacorta (organic)

Arthur Metz, Riesling Grand cru Bergbieten, Alsace

Barton Guestier, Pinot noir, Korsika

Casale del Giglio, Bellone, Lazio

Wieninger, Triologie (Cabernet, Merlot, Zweigelt), Wien (biodynamic)

Graham's 20y tawny port, Duoro

63,-

The menu is to be served to everyone at the table before 19.30

Starters

Fried scallops (JPN)

Parsnips, browned butter, ratatouille vinaigrette and langoustine foam

16,-

Whitefish roe

Toast, sour cream, red onions and lemon

14,-

Carppacio of beef (AX)

Fried oyster mushroom, chanterelle foam, Prostinnan cheese and crisp potato

14,-

Chanterelle soup

Chanterelle croquette, Prostinnan cheese and crisp potato

(can be made for vegans)

12,-

Main courses

Thyme and garlic baked cabbage

Roasted celery puree, cabbage foam, smoked chili and pistachios

29,-

Fried perch (AX)

Crayfish sauce, pumpkin, dill fried potatoes and blackbread

36,-

Rooster (SWE)

Pumpkin puree, roasted cabbage foam, smoked chili, black kale, pistachios, red wine sauce
and deep fried potatoes

29,-

Fillet of lamb (AX) "Ras el hanout"

Roasted celery puree, yellow roots, porcini mushroom and sage - sherry vinegar sauce and
roasted tomato - garlic butter

44,-

Desserts

Deep fried camembert

Cloudberry jam and fried parsley

15,-

Warm chocolate cake

Warm fudge sauce with salted peanuts and raspberry ice - cream

14,50

Nautical' s vanilla ice cream

Warm butterscotch sauce and frozen sea buckthorn berries

13,50

Creme Brulee

Berries

9,-

1 ball of sorbet

6,-

Nautical' s chocolate truffle

3,50