

FIVE COURSE LATE SUMMER TASTING MENU

BREAD

Black bread with seeds, horn of plenty barley bread, cricket crispbread, whipped butter and wild weed pesto

TOMATO

Tomato granita, Viinamärdi Farm stracciatella, tomato tartar, juniper-infused tomato balsamico and basil

CHANTERELLE

Chanterelle cream, fermented chanterelles, pickled onion, crispy potato chips and dill oil

CHICKEN

Chicken roll, potato & spinach pancake, sugar snap peas, radish and frothy chicken gravy

ROSE HIP & GOOSEBERRY

Rose hip mousse, gooseberry ice cream, gooseberry syrup and oat cookie

Five course tasting menu 65€

Paired drinks menu 45€ Paired non-alcoholic drinks menu 35€

FIVE COURSE LATE SUMMER VEGAN TASTING MENU

BREAD

Black bread with seeds, nettle /horn of plenty barley bread, cricket
crispbread,
whipped butter and wild weed pesto

TOMATO

Tomato granita, Viinamärdi Farm stracciatella, tomato tartar,
juniper-infused tomato balsamico and basil

CHANTERELLE

Chanterelle cream, fermented chanterelles, pickled onion, crispy potato
chips and dill oil

POTATO & SPINACH

Potato & spinach pancake, sugar snap peas, radish, crispy potatoes,
juniper whey sauce and watercress

ROSE HIP & GOOSEBERRY

Rose hip mousse, gooseberry ice cream, gooseberry syrup
and oat cookie

Five course tasting menu 65€

Paired drinks menu 45€ Paired non-alcoholic drinks menu 35€