



Easter Lunch 2025

AMUSE BOUCHE

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STARTERS

NORWEGIAN CURED AND SMOKED SALMON

LOCAL ZUCCHINI, SALMON DUMPLING, APPLE ELDERFLOWER SAUCE
OR

RED MEDITERRANEAN PRAWNS AND MONKFISH RAVIOLO

LOCAL YOUNG BOK CHOY, IRANIAN SAUCE
OR

JERUSALEM ARTICHOKE ACQUERELLO RISOTTO

LOCAL SMOKED HAM HOCK

MAIN COURSE

FRESH FISH OF THE DAY

BLACK OLIVE AND CAPER POTATO BOULANGERIE, MARINATED LOCAL FENNEL, ALJOTTA SAUCE
OR

GRAIN FED BEEF

WILD MUSHROOM CRÊPE, SHIITAKE MUSHROOM, PEDRO XIMENEZ SHERRY SAUCE
OR

IRISH LAMB RUMP

ROMESCO PUREÉ, LOCAL BEETROOT, LAMB PASTRAMI, MINT JUS
OR

TWICE BAKED GRUYÈRE CHEESE SOUFFLÉ

PARMESAN VELOUTÉ, LOCAL HONEY, PICKLED GRAPES

DESSERTS

LOCAL STRAWBERRY AND WHITE CHOCOLATE BAVAROIS

STRAWBERRY CONSOMMÉ, WARM STRAWBERRY AND VANILLA GATEAU
OR

CHOCOLATE AND CHERRY TART

MADAGASCAR VANILLA ICE-CREAM

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70 EURO P.PERSON

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.
Some foods may be served raw or unpasteurized.

HONOURING NATURE