



MENU 1

Sliced tuna with grilled and tangy tomatoes

Salmon from the Faroe Islands, sivri pepper, aged
cheese sauce, crayfish reduction and seasonal vegetables

Crème brûlée

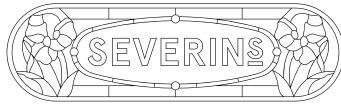
WINE PACKAGE

2025 Ch. Galoupet, G, Grenache, Cinsault, Rolle, Syrah & Tibouren, Provence, France

2023 Weingut Rabl, Käferberg Alte Reben, Grüner Veltliner, Kamptal, Austria

2009 Château Raymond-Lafon, Semillon, Bordeaux, France

Allergies or dietary requirements? Please let us know.



MENU 2

Lobster, silver onion and grilled bread

Red fish with steamed rice, Swedish saffron,
oyster mushroom and Sandefjord sauce

Hazelnut gelato, rosemary and caramel

WINE PACKAGE

2025 Dom. Guiberteau, Les Moulins Saumur Blanc, Chenin Blanc, Loire, France

2024 Adegas Gran Vinum, Albariño, Rías Baixas, Spain

NV H. Giraud, Ratafia Champenois Solera 1990-2019, Pinot Noir & Chardonnay, Champagne, France

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