

SEVERINS

STARTERS

Baked farm egg 155

sautéed mushrooms, hollandaise with roasted buckwheat and tarragon

Salad with blue mussels 155

parsley, garlic, chili, lemon vinaigrette, aioli and bread

Salad 55

two different salads, perfect for sharing

Homemade fries with cheese

with vendace roe dip 125

with herb mayonnaise 85

with aioli 75

2 OYSTERS
& CHAMPAGNE

250

FRENCH

OYSTERS

Gillardeau 35/piece

Half a dozen 200

A dozen 400

SEVERIN'S 3-COURSE LUNCH

BAKED FARM EGG
BUTTER-SEARED SALMON
CRÈME BRÛLÉE

455

MAINS

Braised pluma 195

pepper sauce, roasted carrots with tarragon and crudité

Butter-seared salmon 245

lemon sauce with poached root vegetables, chives and potato purée

Orzo with seasonal mushrooms 195

Jerusalem artichoke and herb salad

DESSERTS

Today's pastry 125

by our pastry chef

Crème brûlée 125

classic style

Cheese 95

aged hard cheese, roasted hazelnuts and apple compote

FEEL FREE TO ASK FOR OUR WINE LIST
FEATURING SELECTED BOTTLES.

ALLERGIES OR DIETARY REQUIREMENTS?
TALK TO US.