

## Easter Menu

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receiver

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quail | impressions of the carrot | primal carrot | buttermilk | orange

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sender

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fish consommé | praline of loup de mere | chard | passion fruit

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salution

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skrei | dill | fish fond | tapioca | wild herbs

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main part

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lamb | blackberry jus | green asparagus | pea mousseline | navettes

or

char | saffron | celery | rhubarb | raspberry | polenta

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P.S.: dessert

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orange | sea buckthorn | hazelnut | grain

menu prices:  
3-course 69,00 €  
4-course 79,00 €

wine trip:  
3-course 35,00 €  
4-course 45,00 €