

## INTRODUCTION

### APPLE & BURNT HONEY "HOT TODDY"

MILKY OOLONG, CHAMOMILE, ELDERFLOWER, YUZU

### CHOUX

COMTÉ, BREAD SPICES, MORELS

### MUSSEL & CHICKEN "KUSHIYAKI"

GARLIC, FINGER LIME, PARSLEY

### BLACK LABEL CAVIAR

SHERRY ASPIC, CITRUS LEAF SEASONED TUNA, TROUT ROE

## MENU

### SCALLOP

PISTOU, MACADAMIA MILK

### TABLE SEARED LANGOUSTINE

GREEN CARDAMOM, RHUBARB PONZU, CURED TOMATO

### AIRY POTATO & VENDACE ROE

WASABI, LOBSTER TARTAR, CORIANDER

### BEEF, ALMOND, CHEESE, TRUFFLE

SERVED ON CARAMELIZED MILK BREAD

### SKREI "BARIGOULE"

FOIE GRAS, SMOKED REINDEER, ARTICHOKE

### RED DEER FROM THE GRILL

HOSHI BEETS, PUMPKIN SEED PRALINÉ, BERGAMOT SABAYON

### BUTTERMILK BRIOCHE

ADAM/ALBIN BUTTER

### PRESERVED BERRIES

CRÈME CHANTILLY, ROASTED WHITE CHOCOLATE

### APPLE, SOY MERINGUE, RYE BREAD

WALNUT SYRUP, BROWNED BUTTER

### MIGNARDISES

WARM ALMOND & YUZU BISCUITS

HAZELNUT & BUTTERSCOTCH CHOCOLATE