restoran

Menu

Light meals

Kalamatsi cured beetroot, esna cheese, fried cheese, basil pesto, lentil chips	12€
Umami tomato smoked mozzarella, burnt tomato, umami sauce, pistachio aioli	10€
Trout tartare trout roe, dill-lemon mayonnaise, potato nest, dilldust	13€
Cured duck romaine lettuce, pickled pear, estragon-herb emulsion, daikon radish, jerusalem artichoke crisp	13€
Meat tapas cured hams, pickled vegetable, spicy honey mustard sauce, crisps	12€
Cheese tapas fine selection of cheese, jam, roasted hazelnuts, crisps	12€

Main dishes

Mushroom ramen ramen broth, shiitake, shimeji, soy egg, handmade noodles, green onion	10€
Tiger prawn pasta handmade pasta, broccoli, black parmesan, crustacean-tomato sauce	15€
Entrecote roasted celery, capers, peppersauce, kale, pickled watermelon radish	25€
54 °C red fish asparagus, sugar peas, pickled rhubarb, whey-herringroe sauce	19€
Desserts	
Rhubarb and strawberry rhubarb cream, strawberry, rhubarb crisp, mint	7€
Forest cowberry-chocolate cake, juniper cream, blueberry foam, pickled moss	8€

Please ask your waiter or take a look at our pastry counter in cafeteria for more delicious desserts.