

Berries and greens soaked in vinegar for one year

Fermented wild plums and wild beach roses

Øland wheat and virgin butter

The first shoots of the season with scallop marinade

Curdled milk and the first garlic of 2015

Grilled onion with onion preserves

Sweet shrimps wrapped in ramson leaves

Sliced raw squid and broccoli stems

A sandwich of cabbage and plants from the shore

Monkfish liver

Langoustine and flavours of the ocean

Pumpkin, kelp and beechnuts

Cured egg and the last potatoes

Vegetable flower

Roasted bone marrow

Aronia berries and söl

Forest flavours, chocolate and egg liqueur

SA Latitude
Larmandier-Bernier
Veruts - Champagne

2012 Bruck Riesling
Veyder Malberg
Spitz - Wachau

2011 Chassagne-Montrachet
Phillippe Pacalet
Bourgogne

2012 Romanissa Casot
Domaine Matassa
Calce - Côtes des Catalanes