

## MENU

**white beer croustade**, cold smoked pike-perch, wild trout roe, shiro kombu, japanese mustard  
**grape macaron**, whipped foie gras, condensed port wine, danish rye & hibiscus  
“**råraka**”  
**celeriac**, preserved truffle, argan oil, nutmeg & swedish maple syrup

**crudo**: scallop, salted plum and tomato water, fermented anchovy, horseradish & purple radish

**langoustine**, crispy rice (koshihikari) & clarified butter

**chawanmushi**, frantzén prestige caviar, aged pork broth

**splendid alfonsino**, ripe yuzo kosho beurre blanc, uni “X.O.” & sea buckthorn oil

**monkfish**, fermented mushroom broth, pea miso, hazelnut oil, jerusalem artichoke

**onion, liquorice, almond...**

**french toast “grand tradition 2008”**, truffle, “vacche rosse” & vinegar aged on juniper wood

**wagyu (Gunma A5)**, sweet corn pudding, red curry condiment & flowering herbs

**iced buttermilk & sour rhubarb**, pumpkin seed praliné, saffron sabayonne, umeshu & wild strawberries

**extra dessert**

**sorbet**, frozen citrus marshmallow, lemon verbena granite, herb oil

**mignardise**

**macarons**

miso, apricot & pistachio  
beetroot, violet, blackcurrant  
coconut, espresso, caramel

**chocolate**

64% with blood & lingonberry  
45% with caramelized hazelnut & cep  
32% with tarragon & grapefruit

**confection**

fermented garlic fudge  
blackberry jelly  
green apple, camomile & lemon verbena marmalade  
“mums mums”  
brown cheese fudge

**from the oven**

madeleine cookies with cardamom & beurre noisette