**Varying menu**  
3 Dec. to 21 Dec.

**Starters**

★ Carpaccio of roasted Chioggia beet, beetroot croquette ball, watercress salad and salsa verde € 13.50

Kingfish tartare, blini, dill panna cotta and saffron mayonnaise € 14.50

Slow-cooked pigeon breast, sweet potato falafel, apple syrup and crosne € 14.50

**Soups**

★ Smoked carrot soup, croutons and clotted cream € 8.50

Double consommé with morchella mushrooms € 8.50

**Main courses**

★ Parsnip quiche, basil gnocchi, morchella mushrooms and chopped raw vegetables € 20.50

Skrei, bean cassoulet, tomato salsa and cassava crisps € 26.50

Venison fillet, stewed pear sauce and a hazelnut crème € 27.50

**Desserts**

Lemon tartlet with raspberries, saffron mousse and nasturtium € 9.50

Banoffee of banana, Bastogne biscuits, chocolate and coffee with a peanut crunch € 9.50

**Quick lunch see blackboard** € 27.50

★ = vegetarian