

**4 COURSE MENU**

Roe & potatoes, clams & herbs

*Sauvignon Blanc, Regis et Sylvain, Loire, France*

Halibut, green asparagus, morel & Noilly Prat

*"Galatzó", BiniVista, Mallorca, Spain*

Seawolf, pickled celeriac, ramson & chicken sauce

*Grauburgunder & Chardonnay Ahrweiler, Maibachfarm, Ahr, Germany*

Lemon tart, hazelnut cream & meringue

*Recioto di Soave "Luna Nova", Corte Mainente, Soave, Italy*

**545**

Incl. wine menu 995

**6 COURSE MENU**

Hamachi, celery relish, apple & cucumber sauce

*Chenin Blanc, Brash Higgins, McLaren Vale, Australia*

Roe & potatoes, clams & herbs

*Sauvignon Blanc, Regis et Sylvain, Loire, France*

Norwegian scallop, pickled rosehip, bread crumble & parsley

*Fetească Regală, Crama Delta Dunării, Județul Tulcea, Romania*

Halibut, green asparagus, morel & Noilly Prat

*"Galatzó", BiniVista, Mallorca, Spain*

Seawolf, pickled celeriac, ramson & chicken sauce

*Grauburgunder & Chardonnay Ahrweiler, Maibachfarm, Ahr, Germany*

Lemon tart, hazelnut cream & meringue

*Recioto di Soave "Luna Nova", Corte Mainente, Soave, Italy*

**795**

Incl. wine menu 1395