

Winter 2025



PANISSE, SAGE, AIOLI 8

BUTTERBEAN SPREAD, ZA'ATAR, SOURDOUGH 7

HOUSE PICKLES 6
/ add aquavit shot + 3

JAPANESE INSPIRED DEVILLED EGGS 7

HOUSE MARINATED OLIVES 5

BREADBASKET 3.5

ENDIVES SALAD 17

/confit turnip, sea buckthorn,
sunflower seeds, Niliske farm pear

GRASS-FED ORGANIC BEEF TARTAR 18

/seaweed cream, marinated onion,
Viinamärdi Pecorello

CELERIAC CARPACCIO 17

/hazelnuts, raisins, kale

WHITEFISH SASHIMI 18

/mandarin, onion

BETROOTS WITH HORSERADISH 18

/apples, cranberries, pickled
radicchio

SPROUTED RYE AND PEARL BARLEY RISOTTO 17

/kale, ramson oil, Kolotsi 500 days
old cheese

JERUSALEM ARTICHOKE & MUSHROOMS 19

/oyster mushroom, pickled
shiitake, hay baked onion,
Chinese vinaigrette

SPICY PUMPKIN 17

/fermented carrots, kimchi, spicy
carrot sauce

ROASTED PIKEPERCH 26

/fish roe, beluga lentil beurre blanc
(good for two)

GRILLED LOCAL VENISON 22

/red wine jus

CHEFS' PICKS

A taste journey, which comes to life especially when paired with selected wines, cocktails, and beers, or with carefully curated alcohol-free drinks. Prepare your taste buds for 3 rounds, with some surprises along the way. You've made enough decisions during the day – please allow us to take care of you now.

CHEFS': 55 (SERVED FOR THE WHOLE TABLE)

SOMMELIERS': 31

BAR'S: 28 / 24 (ALCOHOL-FREE)