



# CHEF'S SPECIAL DINNER

## WELCOME DRINK

A glass of sparkling wine  
Rabarbra | Rabarbara null (non-alcoholic)

## STARTERS

- Sea Bass tartare with lemon zest and fresh chives 🐟
- Beetroot and herring salad 🍷🐟🍷
- Tacos with tuna ceviche 🌿🐟
- Crispy duck 🌿
- Grilled octopus 🍷
- Beef tartare
- Goat cheese salad with pomegranate and black pepper marinated melon 🍷🍷

## MAIN COURSES

- Grilled trout fillet with lobster bisque sauce 🐟🍷🍷🍷
- Grilled duck breast with blackcurrant and wine sauce
- Porcini risotto 🍷
- Oven-roasted parsnip, celery and carrot with thyme and honey 🌿🍷
- Garlic and rosemary potatoes au gratin 🍷
- Vegetarian beluga lentils with asparagus, kale and parsley pesto 🍷
- Zucchini and aubergine with pine nuts, basil and sun-dried tomatoes 🍷🍷

## DESSERTS

- New York cheesecake 🌿🍷🍷
- Tarte tatin with cognac and cinnamon caramel 🌿🍷🍷
- Pineapple carpaccio 🍷🍷
- Crème brûlée 🍷🍷
- Pavlova cake 🍷🍷
- Kama cream with forest berry jam 🌿🍷

Tea, coffee, flavoured water  
Bread selection 🌿

🍷 - contains lactose

🌿 - contains gluten

🍷 - contains eggs

🐟 - contains crustaceans

🐟 - contains fish

🌿 - contains celery

🍷 - vegan