

## SMALL COURSES

### Petits Plats

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Gaufrette – 210  
*Potato, lumpfish roe, sour cream*

Guinea fowl "Vol au vent" – 185  
*Spinach, café de paris, piment d'espelette*

Red shrimp – 195  
*Almond, ginger apple, vandovan*

Linderöds pig – 165  
*Salt baked onions, pickled plum, broth*

Steak Tartare – 205  
*Foie gras, truffle brioche, sauternes*

Jerusalem artichoke – 175  
*Gruyère, truffle, ginger*

Chantarelles – 220  
*Gnudi, ramson caper, truffel*

## MAIN COURSES

### Plats Principaux

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Socca – 285  
*Tomato, broccoli, goat cheese*

Cod – 395  
*Lemon pickled fennel, chorizo, mussels, tomato*

Rooster – 320  
*Celeriac, forest mushroom, fermented chili, ginger*

Iberico – 350  
*Fried broccoli, green tomato, parmesan, jalapeño*

Côte de boeuf "Rossini" Sv. reddish cattle" – 1250/ 2 pers  
*Foie gras, fig, potato, truffle*

## CHEESE

### Fromage

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Gruyère des Grottes  
Abbaye de Belloc  
Saint Nectaire – 150  
*Membrillo*

## DESSERTS

### Sucrée

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Omelett Norvégienne – 280/2 pers  
*Chocolate, praliné, ginger, pear*

Baba au Rhum – 135  
*Caramelized pineapple, coconut ice cream, cardamom*

Apple – 145  
*Caramelized nuts, white chocolate, brown butter*

Lemon sorbet – 70  
*Raspberry, licorice root*

Chocolate pralines – 35  
*hazelnut caramel toffee*