

DINNER MENU

APPETIZER 1 (PRESET BY 6:30PM)

Whipped Ricotta and chive tartlet, cherry tomatoes with arugula pesto

APPETIZER 2 (7:15pm)

Salmon gravlax with cherries, maple, cranberry gel, and fresh dill served with chia chips

MAIN COURSE (8pm)

Braised beef , "Low-temperature cooked beetroot / beetroot purée / layered potato and Granny Smith apple served with a black beer sauce

DESSERT (8:45pm)

Blueberry brownies-style chocolate tart

Coffee, tea and herbal tea

Vegetarian meal upon request only: Mushroom ravioli with sautéed mushrooms, pine nuts, and truffle oil