



DINNER WINTER 2026

Starter

Kalix Løyrom Cucumber, red onion, dill

Seasonal Beets Cherry vinaigrette, hazelnuts, creamcheese

Grilled Lobster Tail Chives Hollandaise, pickled shallot, cress

Palate Cleanser

Chef's Choice A fresh surprise

Main Course

Duck Confit Celery root puré, pickled blackberry, pepper sauce

Beef Tenderloin Caramelized cippolini onion, broccolini, truffle sauce

Panfried Turbot White wine sauce & Caviar, baby carrots, rosette cabbage

Cheese

Selection of mature cheeses Fruit compote, sourdough crackers

Dessert

Tart au Chocolat Dark chocolate, orange sorbet, sesame tuile

Caramel Banana Dulcey crème, caramel banana compote, coffee ice cream

Coconut & Cassis Toasted brioche, blackberry, coconut cream

Petit Four

Macarons & Chocolate truffles