



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 Milk chocolate, orange ice-cream, black sesame tuile

Caramel Banana Dulcey crème, roasted banana jam, coffee ice cream

Coconut & Cassis Daquoise-sponge, pralin cremeux, malibu cream

Petit Four

Macarons & Chocolate truffles