



DINNER SPRING 2026

Starter

Kalix Løyrom Cream cheese, red onion, chives

Seasonal Asparagus Beurre noisette hollandaise, spinach, cress

Grilled Lobster Tail Yuzu gel, cucumber consommé, dill

Palate Cleanser

Chef's Choice A fresh surprise

Main Course

Duck Confit Celery root puré, spring vegetables, demi glace

Beef Tenderloin Caramelized cippolini onion, broccolini, chimichurri

Sterling Halibut Soy beurre noisette, petit pois puré, yuzu pickled pearl onion

Cheese

Selection of mature cheeses Fruit compote, sourdough crackers

Dessert

Tart au Chocolat Vanilla caramel, orange ice-cream, black sesame tuile

Caramel Banana Caramelized white chocolate, roasted banana, coffee ice cream

Pink Spring Yoghurt mousse, raspberry, champagne & peach sorbet

Petit Four

Macarons & Chocolate truffles