

Autumn Menu

Bubbles & Snack 175,-

Porcini mushroom-filled ravioli

*

Garden Greens & Herbs

*Green herb soup with Ydun's red potatoes, leeks
and blue mussels.*

Venison Carpaccio

*With pickled late-summer mushrooms, blue
potatoes and beetroots.*

*

Pan-Fried Mackerel

*With late-summer vegetables, black olives,
rosemary and ratatouille made with Lars' red
peppers. Served with orange verbena sauce.*

Wild Duck with Forest Berries & Celeriac

*Roasted duck breast on Lars' baby celeriac,
with sloe berry sauce, pickled lingonberries and
hazelnuts in beurre noisette.
(Vegetarian alternative available.)*

*

Blue Cheese & Quince

*Mild blue cheese on a light malt waffle with
thyme-roasted Hokkaido and quince "bacon".*

Apple Tart

*With baked apples from Ydun's garden,
blueberry gelée, almond crumble and pine ice
cream*

The Little Package 1045,-/ 945,-

*Bubbles and snacks,
3 courses with wine pairing / juice pairing.
The table chooses the same dishes.*

The Full Package 1595,-/ 1345,-

*Bubbles & snacks,
5 courses with wine pairing / juice pairing.*

Theatre Menu — 3 Courses, 375,-

*3 courses selected by the kitchen.
Available between 17:30 and 18:00, with a
limited dining time.*

Starters 135,-

Main Courses 265,-

Cheese or Dessert 135,-

Wine Pairing

*2 glasses 250,- / 3 glasses 375,- / 4 glasses 490,-
5 glasses 610,- / 6 glasses 720,-*

Homemade Juice Pairing

*2 glasses ,- / 3 glasses 215,- / 4 glasses 275,-
5 glasses 335,- / 6 glasses 395,-*

Saturday Lunch 12–14

*3 courses 295,-
Wine pairing 295,-*

Sunday Surprise Menu

*5 courses with 3 glasses of wine 695,-
5 courses with 3 glasses of juice 595,-*

