

# SAMPLE MENU

## 4 COURSE AUTUMN LUNCH MENU

\$560 PER PERSON

### 2 TASTING GLASSES BEVERAGE PAIRING

\$320 PER PERSON

### ADDITIONAL PAIRING GLASS

\$120

### ADDITIONAL MAIN COURSE

\$250

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE

Nordic snack

### STARTER:

Venison tartare, ättika emulsion, semi dried carrots, deep fried lichens, browned butter & parsley

or

Pickled Jerusalem artichoke, mushroom bouillon, sunflower seeds, marigold & Swedish barley miso

### BREAD SERVING:

Sour milk bread "Rye, spelt, barley, oats" & home made butter

### MAIN COURSE:

North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe

or

Wagyu "A5" striploin, pickled burdock, trout roe, charred eggplant purée perfumed with oyster & sesame vinaigrette

### SWEETS:

Brown butter ice cream, pickled apple, almond crumble & sea buckthorn

Inspiration of "Fika" with complimentary coffee or tea