



## Chef's tasting Menu

Griddled scallops with spring herbs, cream potatoes and crispy bacon  
Beef mille-feuille with valerian, burrata, cherry tomatoes and balsamic vinegar



Codfish and potato ravioli with wild fennel cream and confit tomatoes



Low temperature cooked little porker with potato pie and mustard grains & beer sauce



Little pastries

Liquorice biscuit with raspberry sauce and yogurt ice-cream

€50,00