



## Lunch

MARCH 06<sup>TH</sup> – MARCH 17<sup>TH</sup>

MONDAY TO FRIDAY  
WE DO NOT OFFER LUNCH ON MARCH 08<sup>TH</sup>

FISH VELOUTÉ | FERMENTED VEGETABLES | SORREL  
CURED PORK CHEEKS | BRIOCHE CREAM | PEARL ONION | TARRAGON  
FRIED ENOKI | GREEN FLAVORS | MUSHROOM MAYONNAISE

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PULLED LAMB  
DEMI GLACE | POTATO FOAM | KALE GREMOLATA  
SHOULDER OF BEEF  
JERUSALEM ARTICHOKE | ELDER | SUNFLOWER SEEDS

GILTHEAD  
CAULIFLOWER | KOMBU OIL | HAZELNUT  
PASTA ROLL  
BURRATA CREAM | TOMATO STOCK | OLIVES

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CHOCOLATE BISCUIT CAKE | LEMON COOKIE  
BEE STING CAKE | ALMOND | BUTTERMILK CREAM  
TRIPLE CHEESE SELECTION FROM KOBER

2 COURSES EUR 30  
STARTER OR DESSERT OR CHEESE + MAIN COURSE  
3 COURSES EUR 35  
STARTER, DESSERT AND MAIN COURSE  
INCLUDING WATER (UNLIMITED)  
AND A COFFEE SPECIALITY

WITH CHEESE EUR 35

WITH CHEESE EUR 37