

3 course dinner menu by pre order

price 45€ per person
special diets and allergies will be taken into account

Eggplant LF (V)

crispy eggplant, smoked yoghurt and tomato onion salad

OR

Pumpkin LF, GF, (V)

marinated pumpkin, roasted feta, Nasharab oil & pommegranate

Pikeperch with beurre blanc LF, GF

pan fried pikeperch with beurre blanc sauce,
rainbow trout roe & potatoes with butter

OR

Moose meatloaf LF

moose meatloaf with potato puree, honey caramelized swede
& smoked beer sauce

OR

Cauliflower V, GL

roasted cauliflower, coconut rice & pumpkin kimchi

Chocolate mousse LF, GF

with whipped cream and a cherry on top

OR

Gino

raspberry, blueberry, banana, kiwi,
vanilla ice cream & white chocolate