

THE PARLOUR

STARTER

JERUSALEM ARTICHOKE SOUP
SERVED WITH PICKLED
JERUSALEM ARTICHOKE AND
PARMESAN FLAN (V).

1/2 135 - 1/1 175

CARPACCIO
WITH HAZELNUT EMULSION, GRATED
GAMMELKNAS CHEESE, SHAVED
WILD MUSHROOMS AND
SALT-ROASTED PECANS.

185

MAIN COURSE

ROASTED BEEF TENDERLOIN
SERVED WITH A VARIATION OF
CARROTS, BAKED ONION, FROZEN
CHORIZO BUTTER AND THYME JUS
WITH SALT-ROASTED HAZELNUTS.

375

BOUILLABAISSÉ SERVED WITH COD
LOIN, BUTTER-BAKED FENNEL,
A VARIATION OF CARROTS
AND SAFFRON AIOLI.

315

WHEAT BERRY RISOTTO
SERVED WITH PICKLED RUTABAGA,
GRATED AGED CHEESE, SAUTÉED
BLACK CABBAGE AND
SMOKED ALMONDS (V).

195

*ALWAYS ON THE
MENU*

BEEF BURGER SERVED
WITH MELTED CHEDDAR, PICKLES,
PICKLED SILVER ONION, CHIPOTLE
DRESSING AND FRENCH FRIES.

245

VEGETARIAN OPTION SERVED
WITH GRILLED CHEESE (V)



DESSERT

CARAMELIZED MILK
CHOCOLATE MOUSSE WITH
PISTACHIO, OLIVE OIL
AND GRATED ORANGE ZEST.

135

VARIATION OF
CHOCOLATE PRALINES

125