

MENU

APPETIZERS & SALADS

Oysters, choice of sauce: apple mignonette, lemon 590.-/1pc
(check with your waiter for availability)

Sea scallop, choice of sauce: shiso sauce, soy sauce, or ginger mayonnaise 790.-/50g

Beef tartare, radicchio, herb-based mayonnaise, pickles, and burnt onion 990.-

Chicken liver parfait, blackcurrant, beer bread toast 670.-

Salmon 42°C, baked potato and leek, fermented milk-based sauce 1 390.-

Kamchatka crab salad 1 590.-



French green salad 990.-

Tomatoes, onions, soft cheese from Adigea 850.-

SMØRREBRØDS

Smørrebrød with lightly salted salmon gravlax, young horseradish, 970.-
and green asparagus

White smørrebrød with Kamchatka crab 970.-

Smørrebrød with roast beef, remoulade sauce, lightly-salted cucumber, 790.-
and crispy onion

SOUPS

new Vegetable gazpacho, Kamchatka crab 870.-

new Okroshka made with kvass or kefir 550.-

Scandinavian Skagen with creamy broth and saffron 890.-

Borscht with red beans 590.-

PASTA

Orzo pasta with Kamchatka crab, Bisque sauce, and stracciatella 1 890.-

new Pasta Bolognese with veal tails 990.-




This dish can be prepared without animal fats

MAIN DISHES

	Sakhalin sea scallop with celeriac puree and mushrooms	1 890.-
new	Amandine sea trout, green string beans, almonds, beurre noisette	1 870.-
	Halibut, mashed potatoes with herbs, and wild garlic pesto sauce	1 590.-
	Dorado fillet, Neapolitana sauce with Taggiasca olives and dried cherry tomatoes ...	1 250.-
new	Poulet rôti: oven-baked farm chicken, green pea fricassée with forest mushrooms ...	1 270.-
	Braised tongue à la Stroganoff	1 430.-
new	Bavette steak à la Bordelaise, caramelized onion, red wine jus	1 770.-
	Beef striploin made on grill, tomato salsa, chimichurri sauce	1 890.-

SWEETS

	Count's Castle Ruins	690.-
	Chocolate cake, Armagnac ice cream with prunes, chocolate tuiles	690.-
	Pavlova	690.-
new	Lemon – yuzu tartelette	690.-
	Fresh strawberries dessert with pink grapefruit and crème fresh	690.-
	Petit fours	690.-
	Selection of ice creams and sorbets	250.-

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