

1st serving

**Faroese smoked salmon with lemon cream,
horseradish, dill oil and herbs**

Late summer grilled greens with classic pesto

**Steak tartare served with mushroom mayonnaise, pickled beech
mushrooms, cress, fresh horseradish and salted hazelnuts**

~

2nd serving

Aubergine with ricotta and spinach

**Butternut squash purée with smoked garlic,
roasted fennel and pickled cranberries**

Arancini served with a truffle dressing

Bread & Butter

~

TERRAS GAUDA, La Mar 2013, Rías Baixas, O Rosal

***CHÂTEAU LÉOUBE, Le Secret de Léoube 2017, Romain Ott
Côtes de Provence rosé***

CASA LOS FRAILES, MOMA 2010, Terres dels Alforins

~

Dessert buffet

Classic lemon tart

Berries of the season with vanilla sauce

Peter Beier Chocolates

Coffee & Tea