



CHRISTMAS BY PLATTER



MENU

Wild Seatrout marinated tartare,
black garlic mousse, roasted pepper salsa,
potato crust with boletus mushrooms

Matias herring marinated with black
mushrooms powder, dry boletus tartare with prunes,
roasted beetroot with linseed oil, celeriac mousseline

Christmas white beans, rilette with smoked
sturgeon boletus essence, caviar

Mushrooms soup with sauerkraut jus,
cowberry caramelized with heather honey,
marjoram flavoured olive, fermented potato

Traditional Polish Pierogi stuffed with pike
perch and cabbage, fried leek, ginger

Orange sorbet with cloves and beer

Cod loin, cappers sauce with cider, yellow peas with
mushrooms and spinach, cauliflower puree with hemp

Traditional poppyseed cake, bison grass sabayon,
smoke fruit coulis, raisins gel with lime

