

Restaurant *Week*

Starter (choice of one)

Seafood trio – gravlax-style marinated salmon with Martell cognac sauce, seared tuna, and grilled prawns with avocado

Terrine of beef ribs, veal cheeks, and oxtail, served with horseradish espuma

Grilled avocado stuffed with quinoa, sun-dried tomatoes, and pomodorini

Chef's compliment

Baked apple sorbet with Calvados

Main course (choice of one):

Guinea fowl Stroganoff with porcini mushrooms, Gruyère cheese, and new potatoes

Wagyu beef burger with smoked mayonnaise, Cheddar cheese, and French fries with truffle oil and Parmesan

Faroe Islands salmon “Butterfly” with lobster bisque and Parisian vegetables

Vegetables in tempura with potato–truffle velouté

Dessert

Almond clafoutis with cherries and vanilla ice cream



VIEW
SEAFOOD & GRILL