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- 1st course** Various biscuits made from malt & oilseed foamed butter
flavoured with olive oil from of Meligalas, Greece
- 2nd course** Amuse-Gueule
- 3rd course** Creme brûlée of Brandenburg fallow deer
roasted FlowerSprouds, Pecorino & Parsley
or
Burnt scallop 2 kinds of Jerusalem artichoke
mustard seed & osietra caviar
- 4th course** Mint - Melanzani
green oil & frozen parsley
- 5th course** Truffled fillet of Baltic turbot Potato pyramid cake
confit beta sweet carrots, fava beans & beetroot jus
or
Grilled beef tenderloin, stuffed with foie gras
Potato pyramid cake, confit beta sweet carrot, fava beans & beetroot jus
- 6th course** Chocolate cakes in different consistencies,
Mousse, Ganache, Dacquoise, Teig, Chocolate
- Caramel, Chip, Sauce -
almond crumble
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Person EUR 85.00