

# Market menu

amuse bouche

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Grilled scallops with parsnip, scorzonera and oyster mushroom

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\* Puff pastry with, arctic char and white butter sauce

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Hare fillet "Arlequin", pear, cranberries, green cabbage,  
Broccoli and celery

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Chocolat warm and cold

Or

Cheese Plate

3 course menu 47.00    custom menu with wine 20.00  
\* 4 course menu 62.00    custom menu with wine 26.00

The menu is served for the entire table