

SALMON IN SIX WAYS

Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe
挪威三文魚驚喜六重奏 (冷燻·輕煎·慕絲·醃製·紅菜頭漬及燻三文魚籽)

or

SMOKED MACKEREL 'SALAD'

Mackerel Fillet, Cucumbers, Sour Cream, Dill, Fennel Toast
煙鯖魚沙律配青瓜·酸忌廉·刁草及茴香多士

or

DANISH PORK & PISTACHIO TERRINE

Mixed Herb Salad, Capers Dressing, Rowanberry Jelly
丹麥豬肉開心果批

丹麥純天然豬肉·香草沙律·水瓜柳醬及花椒漿果啫喱

or

BEETROOT, GOLDROOT & BERRIES

Roasted Beets, Watercress, Raspberries, Blueberry Dressing
甜菜根·黃金甜菜及雜莓配烤甜菜·西洋菜·紅桑子及藍莓汁

PORCINI & YELLOWFOOT CHANTERELLE SOUP

Fried Root Artichokes

牛肝菌雞油菌湯配炒雅枝竹

CODFISH FILLET POACHED WITH TARRAGON

Roasted Cauliflower, Creamed Spinach, Smoked Trout Roe Sauce
龍蒿草醃鱈魚柳配烤椰菜花·忌廉菠菜及煙鱈魚籽醬

or

HOUSE-SMOKED SALMON FILLET

Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce
自家煙燻挪威三文魚配忌廉羊肚菌·手指薯仔及刁草汁

or

GRANDMOTHER IDA'S MEATBALLS

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy
家傳秘製牛肉豬肉丸配薯蓉·越橘莓蓉及干邑汁

or

BEETROOT RISOTTO WITH HAZELNUTS

Spring Vegetables, Danish Feta Cheese

榛子紅甜菜頭意大利燴飯配春色蔬菜及丹麥芝士

DESSERT

Choose Your Favourite Dessert

自選甜品

4 COURSES \$588 PER PERSON

四道菜每位 588 元