

## STARTERS

### Scallops

Black garlic, sweetcorn, Indian cress and seawater ..... 175,-

### Trout

Seaweed, bone marrow, and almonds ..... 165,-

### Musk Ox

Red cabbage, green cabbage and liquorice ..... 175,-

## MAIN COURSES

### Greenland Halibut

Snow crab, black crowberry, onion and bread ..... 285,-

### Various Cuts of Lamb

Chestnut, bean escabeche and lamb glaze ..... 305,-

### Barded Reindeer

Neck, pumpkin, beetroot and malt ..... 315,-

## SARFALIK TASTINGMENU

### Scallops

Black garlic, sweetcorn, Indian cress and seawater

### Trout

Seaweed, bone marrow, and almonds

### Veal sweetbreads

Jerusalem artichokes, leeks and Tuskan kale

### Greenland Halibut

Snow crab, black crowberry, onion and bread

### Duck breast (canette)

Pak choi, tofu, apple and soya

### Barded Reindeer

Neck, pumpkin, beetroot and malt

### Risifrutti

Cherries, lingonberries, rye, rice and seeds

### A Sweet Finale