

## **Menu**

### **Starters**

Gazpacho of herbs and mixed leaves with garlic fried clams \$13.50

Carpaccio of cured salmon with vodka creme fraiche, red onion and Swedish sweet and sour mustard sauce \$17.50

Tuna tartar with Jerusalem artichoke chips and Jerusalem artichoke aioli \$17.00

Seared scallops with leek fondue almond sauce \$18.50

Snail stuffed new potatoes with mixed salad and veal tongue \$16.00

Salad rosso with foie gras, walnuts and caramelised port wine dressing \$26.00

Crispy veal sweetbreads with fried scampi and a beef stock vinaigrette with hazelnuts \$22.50

### **Main courses**

Confit of salmon with fennel, clam juice, saffron and cardamom served with tomato ravioli \$27.00

Crusted fillet of Mulloway with tapenade roasted peppers and a lemon cappuccino \$29.00

Lamb fried with rosemary served with blackcurrant glazed beets and a goat's milk cheesecake \$33.50

Entrecote of veal with sage, lemon, capers and roasted cauliflower served with fried gnocchi's \$31.50

Tenderloin of beef with carrots, allspice, bay leaf and pickled beets, potato puree \$34.00

Venison with cinnamon and ginger sauce, balsamic glazed salsify, wild mushrooms and lingonberries 34.00

Honey glazed duck breast with Pedro Ximenez sauce, raisins, apricots and parsnips \$29.90

Guinea fowl with Ice wine and vinegar sauce served with grape and foie gras risotto \$29.50

### **Desserts**

Roche cave cheese royale with tomato confiture \$14.00

Marzipan panna cotta with rhubarb and strawberry jelly served with strawberry bruschetta \$14.00

Rosemary crème brulee with crispy apples \$14.00

Soup of pears with pear doughnut and vanilla-ginger milkshake \$14.00

Pine nut cake with raspberry and chocolate truffle with cabernet sauvignon caramel \$14.00

Chocolate pudding with a passion fruit centre, caramelised peanuts and vanilla ice cream \$14.00