



CHANTERELLES

A SEASONAL DELIGHT!

STARTER

Chanterelle Scrambled Eggs (A,C,M)

Toasted Rye Bread / Pumpkin Seed Oil
Chinese Cabbage / Chive Butter

SOUP

Chanterelle Velouté (C,G,L)

Confit Egg Yolk / Lovage Oil / Cress

MAIN COURSE

Pink-Roasted Duck Breast (G,L)

Pickled Wild Mushrooms / Smoked Shoyu Cream
Baby Turnips / Rosemary Jus

or

Chanterelle & Pepper Ragout (A,C,G,L,M)

Bread Flan / Asian Wild Herb Salad / Sour Cream

DESSERT

Crème Brûlée (C,G)

Pumpkin - Lemon Balm Ice Cream / Blackberry
Candied Pumpkin Seeds

3-COURSE MENU

Soup + Main Course Meat + Dessert

Starter + Main Course Meat + Dessert

Soup + Main Course Vegetarian + Dessert

Starter + Main Course Vegetarian + Dessert

4-COURSE MENU

Starter + Soup + Main Course Meat + Dessert

Starter + Soup + Main Course Vegetarian + Dessert