Hygge

EVERY THURSDAY EVENING THE TABLE D'HÔTE IS AT A REDUCED PRICE

STARTER

SOUP OF THE DAY

or

MIXED SUMMER GREENS
Salted granola • Vinaigrette of the day

or

HASSELBACK POTATO AND HOT-SMOKED SALMON FROM GOSSELIN SMOKEHOUSES +4
Salted herbs • Airy sour cream • Mullet caviar • Chives oil • Lingonberry jelly

MAIN COURSES

SUMMER SQUASH AND ROASTED EGGPLANT SALAD
Heirloom tomatoes • Almond "ricotta" • Shallot confit • Naked Oats • Miso and Coffee • Vinaigrette

or

ARCTIC CHAR GRAVLAX
Boreal Yogurt • Gin cucumber • Summer strawberry, bean and roasted fennel salad
Sunflower, summer honey and boreal spices vinaigrette

or

PIGLET SANDWICH FROM THE GASPOR FARM
Brioche bread • Sea buckthorn mustard • Fennel and kohlrabi remoulade
Served with small summer greens

DESSERT OF THE DAY

TO DRINK

ONE DRINK OF YOUR CHOICE FROM THE FOLLOWING SELECTION:
Red wine or white wine depending on availability
Cocktail from our mixologist
Microbrewery beer

Nut free · Gluten free · Vegan · Vegetarian · Lactose free

**** Tip not included.***