AKS MENU

The start of a great dinner – 195
Blinis with Oscietra caviar – crème fraîche – shallots
Paired with: Champagne Bernard Remy

5-course menu – 575
3-course menu (marked with*) | Only served for lunch **– 395**

Traditional pancake ball – duck – orange

*Lobster bisque – lobster tails – herbs – green oil

Juniper/fennel salmon – creamy celeriac – capers – pickled fennel – crisp

*Confit pork belly – kale – parsnip – salt-pickled lemon – port wineglace

*Mousse à l'amande – griottines cherries

Wine menu
Wine menu (3-course menu) 2 glasses **– 195**
½ Wine menu (3-course menu) 2 glasses **– 125**

Wine menu (5-course menu) 4 glasses **– 395**
½ Wine menu (5-course menu) 4 glasses **– 245**
Wine by the glass and bottle – please see our wine list

To finish a great dinner:

2 types of cheese – compote – crispbread **– 95**
Wine suggestion: Port wine, Porto Cruz 10 Years Tawny **– 95**

Café Gourmand **– 75**
Coffee and filled chocolates

Irish Coffee **– 115**

Children only: Children's snack – main course – dessert **– 195**
Please ask the staf

Vegetarian menu
We offer the same menu, but with vegetarian alternatives to meat.

Do you have any questions regarding food allergies and/or intolerances please do not hesitate to contact our staff.