

## **STARTER**

Trays of raw veggies

Canned fish from Grøndal

Potato bread with mustard mayo

## **MAIN COURSE**

Ceviche with white fish and pickled yellow tomatoes

Grilled chicken with sweet and sour summer dressing <sup>(gluten)</sup>

Raw and grilled spring cabbage with lemon verbena and olive oil

Tender carrots with chickpeas, roasted hazelnuts and parsley <sup>(nuts)</sup>

Sweet corn and fennel with liquorice/lemon vinaigrette <sup>(lactose)</sup>

## **DESSERT**

Rhubarb “kisses”

Blondie with ginger <sup>(gluten, lactose, nuts)</sup>

## **WINE**

Camúl Prosecco Superiore Millesimato Connegliano-Valdobbiadene

Terras Gauda, Abadia de San Campio ‘Mariñero’, Rías Baixas

Domaine Roland Pignard, Régnié - Biodynamique

Château Léoube ‘LOVE by Léoube’ Rosé, Romain Ott,

Côtes de Provence - Biologique

Cafe Klint

L’Esprit du Vin