

Islands' Degustation

August 2016

Beetroot
pigeon & apple

Trout
pear & onion

Eel
red cabbage & mustard

Anna-Liisa's garden

Pike perch
mushroom

Wild boar
green pea

Blueberry
lemon verbena

Cherry

Goat's cheese
kumquat & Campari

Nine-course degustation menu one hundred twenty five euros

Nine beverages selected to pair one hundred seventeen euros

Seven-course degustation menu one hundred eight euros

Five-course degustation menu ninety euros

The menu is served by table

