



DINNER

**KASVID CHEF'S MENU**

Fried rye bread – seaweed caviar – sour cream

Mushroom terrine – chives and parsley foam – rye bread crumble

A large charcoal-coloured raviolone filled with sous-vide pumpkin, shiro miso, ginger and rosemary oil. Underneath: a green cabbage stir fry. Served in a coffee-roasted celeriac broth.

Grilled portobello marinated with liquid smoke. Celeriac rolls filled with fermented tofu, leek and dill. Tomato-sweet pepper vinaigrette with almond.

Hazelnut praline cake covered with dark chocolate, blueberry and thyme ice cream, cardamom-mocha mousse. Served on cookie crumble and freeze-dried blueberries.

.....45.00

Accompanying wines per glass.....6.50

A selection of matching organic, natural, cool-climate wines from France, Germany, and Spain.

Accompanying kombuchas per glass.....3.50

A selection of matching kombuchas made in-house.