

MENU

TASTING MENU

CURED SALMON TARTARE

Rye bread crumble, pickled beets, creamy dill dressing

CAULIFLOWER SOUP

Chestnuts, croutons, and smoked olive oil

SMOKED DUCK BREAST

Roasted carrots, cranberries, crispy kale, maple dressing

GLAZED PORK BELLY

Potato cake, braised red cabbage, roasted brussels sprouts, port-wine sauce

CINNAMON CHEESECAKE

Raspberry compote, spiced chocolate crumble

14.900

VEGAN TASTING MENU

BAKED CARROTS “GRAFLAX STYLE“

Rye bread crumble, pickled beets, creamy dill dressing

CAULIFLOWER SOUP

Chestnuts, croutons, and smoked olive oil

WALNUT PATÉ

Roasted carrots, cranberries, crispy kale, maple dressing

MUSHROOM WELLINGTON

Baby potatoes, braised red cabbage, roasted brussels sprouts, port wine reduction

COCONUT-VANILLA PANNA COTTA

Raspberry compote, spiced chocolate crumble

13.500

WINE PAIRING 9.500



Glacier Lagoon Hotel