

# 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*