

## FIRST SERVING

1.

Smoked salmon, cucumber and trout roe

Crispy tartlets with shrimps and dill

2.

Foie gras on brioche toast with port wine

Truffle gougères with comté

3.

Brioche with cep mushrooms and whipped truffle butter

Tea serving

## SECOND SERVING

1.

Profiterole with vanilla cream and black currant

Chocolate mousse with salted caramel

2.

Almond biscuit with lemon cream and meringue

Traditional Danish kransekage with pistachio ganache

3.

Macaron with hazelnut ganache

Macaron with passionfruit ganache

Additional purchase of Krug

Krug by the glass: Grand Cuvée Edition 173ème 550,-  
Vintage 2011 1200,-