

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.

“Kransekage” with raspberry and lime

Almond cake with buttermilk cream and strawberries

2.

Blueberry flower with meringue

Profiterole with vanilla cream and marzipan top

3.

Macaron with bergamotte

Macaron with black currant

Additional purchase of Krug

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