

FIRST SERVING

1.

Toast with brown crab and cucumber

Fjord shrimps and white asparagus in crispy tartlets

2.

Jamón Ibérico de Bellota on toast with cep mushroom and Gruyère

Truffle gougères with comté

3.

Brioche with cep mushrooms and whipped truffle butter

Tea serving

SECOND SERVING

1.

Lime tart with meringue

Blackberry mousse on licorice biscuit

2.

Mazarin with salted caramel and pickled apples

Profiteroles with walnut cremeux

3.

Vanilla biscuit with lemon-thyme cream

Macarons with white chocolate cremeux and raspberry gel

Krug by the glass: Grand Cuvée 300,- Rosé 800,- Vintage 2004 800,-