

## FIRST SERVING

1.

Peas with smoked cheese, radish and mint

Crispy tartlets with fjord shrimps, dill and sauce cocktail

2.

Jamón Ibérico de Bellota 5J on brioche with cep mushroom and Gruyère

Truffle gougères with comté

3.

Brioche with cep mushrooms and whipped truffle butter

Tea serving

## SECOND SERVING

1.

Pistachio and matcha cake

Chocolate cake with hazelnuts

2.

Raspberry Slices with lime and white chocolate

Profiteroles with rhubarb and vanilla cream

3.

Macarons with yuzu

Macarons with salted caramel

Krug by the glass: Grand Cuvée 480,- Rosé 800,- Vintage 2006 900,-