

## FIRST SERVING

1.

Kalix vendace roe with peas and smoked cheese

Crispy tartlets with Skagen shrimps, piment d'espelette and sauce cocktail

2.

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

Truffle gougères with comté

3.

Brioche with cep mushrooms and whipped truffle butter

Tea serving

## SECOND SERVING

1.

Macaron with raspberry and lime ganache

Macaron with pistachio ganache

2.

Lemon cake with almond sablé, lemon cream, kalamansi gel and meringue

Profiterole with vanilla cream, lime and strawberries

3.

Almond cake with whipped vanilla cream and rhubarb

Chocolate cake with black currant gel and a chocolate biscuit

Additional purchase of Kru

Krug by the glass: Grand Cuvée Edition 171ème 550,-  
Rosé 1000,- Vintage 2006 1500,-