

spring in the countryside

chef's tasting

june 6th 2017 7pm

5 courses \$59

drink pairing \$35

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first

cold smoked beet soup

herb buttermilk, young potato and fresh dill, marinated egg

sparkling rose

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second

grilled mackerel

house black bread, foraged chanterelles, applewood smoked bacon

torrontes

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third

heirloom tomato tart

spring onion salad, cottage cheese, hemp seeds, wildflower honey

pinot noir rose

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fourth

foraged stinging nettle crepe

brown butter, pork and beef filling, sour cream

cabernet sauvignon

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fifth

manchego cake

strawberry, almond crunch

amaretto sour

Chef Justė Židelytė