

● Restaurant Le Jardin

Starters

Marinated cod, with orange espuma, potato straw and basil oil
285,-

Foie gras terrine with cocoa, black currant and sweet nut bread
395,-

Beef slices with yuzu marinade, pear jelly, mushrooms and coriander bread
295,-

Rice croquettes with avocado purée, pomegranate and duck breast
265,-

Young-carrot salad with radishes, celery, pear purée and fried chickpeas
195,-

Soups

Dill soup "Kulajda"
175,-

Beef consommé
185,-

Main dishes

Fish of the day with vanilla-wine glaze with baked fennel, polenta, apple jelly and bacon dust

515,-

Corn chicken marinated in citrus, celery purée with tarragon oil, roasted onion and raspberries

440,-

Duck leg confit with red cabbage, gingerbread dumplings and fried onion

430,-

300 g pork Tomahawk with fondant potato, garlic cream, orange jelly and wild broccoli

780,-

Prime quality beef steak, kimchi with parsnip in ashes, celery and mango jelly

830,-

Slowly roasted leg of lamb in mustard sauce, fried herbs with mustard seeds, baked potatoes and horseradish foam

785,-

Orange risotto with avocado, arugula and roasted almonds

380,-

Desserts

Cheese selection with homemade marmalade
250,-

Chocolate foam with espuma and creamy caramel
230,-

Basil ice cream with crunchy and meringue cookies
210,-

Lime-cheesecake with rhubarb and crunchy pieces
205,-

We charge all our guests 8% service fee, which is included in the final bill.