## today

starter green asparagus and mussels lemon cream and brioche crisps

truffled duck livers garnished with waldorf salad and candied olives

chicken and avocado soup served with tortilla and tomato salsa

potage bonne femme potato soup with fresh mushrooms and herbs

chilled borscht red beet soup with duck, beef and vegetables, sour cream

hearts of romaine lettuce cherry tomatoes, roasted shitakes and skillet potatoes tossed with lime and scallion dressing

didja (as in did you ever ...) food you always wanted to try, but did not dare

gravlaks

\* junipper berry, dill and vodka pickled raw salmon fillet, sweet mustard sauce

## main

farfalle with artichokes and arugula tossed in tomato concassee, garlic, artichoke and arugula (also available as a starter)

seared spring chicken in crawfish sauce potato slices with goat cheese crumble tempura green beans and artichoke

grilled fillet of norwegian fjord salmon \* served on sesame eggplant and green beans

glazed veal with mushroom cream sauce potato slices with goat cheese crumble, tempura green beans

roasted fennel and braised leeks vegetarian entrée; served over basmati rice and tempura green beans

## from our comfort kitchen

roast striploin with popovers pan gravy, green beans

denotes healthy options which are low in fat, cholesterol and sodium