



Welcome

In this 'Carte Blanche' tasting menu we tell the story of Forest, Forage & Wild Game. Familiar and unfamiliar tastes await you – let go and experience a truly extraordinary evening.

Now turn the page...

Series 1 | FOREST
FORAGE
WILD GAME



\$98 PER PERSON

SNACKS

TRUFFLE MUSHROOM DONUT

truffle mushroom cream

black sesame

FOIE GRAS

sea buckthorn berry, leaf tulle

ONION TART

RCC Cristal caviar, soubise,

caramelized onion

BISON HEART TARTARE

charcoal aioli, nasturtium

COURSE 2

BONE MARROW BREAD

golden ears emmentaler

cheese

STEELHEAD GRAVLAX

birch syrup, caraway rye

crumb, smoked trout caviar



COURSE 3

BEETROOT

quince, hazelnut

goat cheese mousse

COURSE 4

STINGING NETTLE RISOTTO

cured egg yolk, tare, crispy

chicken skin

COURSE 5

DRY AGED GOOSE

burdock bark, gooseberry

sunchoke puree

COURSE 6

WILD BOAR

ash crusted, black garlic glaze

morel fricassée



PATISSERIE

SHEEP'S MILK KEFIR PANNA COTTA
spruce tip mead, almond granola

"CAMPFIRE"

huckleberry, whisky chocolate sauce, candied
reindeer lichen, Rosehip Marshmallow