



Apples Wine Menu

Baked Beetroot

Sour Cream, Grapefruit, Honey, Wild Herbs

Venison ~ Tea

Venison Dumpling, Shiitake, Lovage

Skrei

Brussels Sprouts, Parsnips, Vermouth-Beurre Blanc

Wild Berry Sorbet

Black Feathered Chicken ~ Breast & Ragout

Oyster Mushroom, Gooseberries, Celery

Cheese Variation

Fruit Bread, Fig Mustard

Hazelnut Nougat Crème

Plum Compote, Redwine Cassis Ice Cream, Caramel Brittle

5 Courses without Sorbet and Cheese	69 EUR
7 Courses Menu	79 EUR
Corresponding Wines 5 Courses	45 EUR
Corresponding Wines 7 Courses	52 EUR

Corresponding wines 0,1l per course (except for sorbet) and water.
Prices are including taxes and service charge

We are pleased to take your order for the Menu from Tuesday till Saturday
from 6 to 8:30 pm.