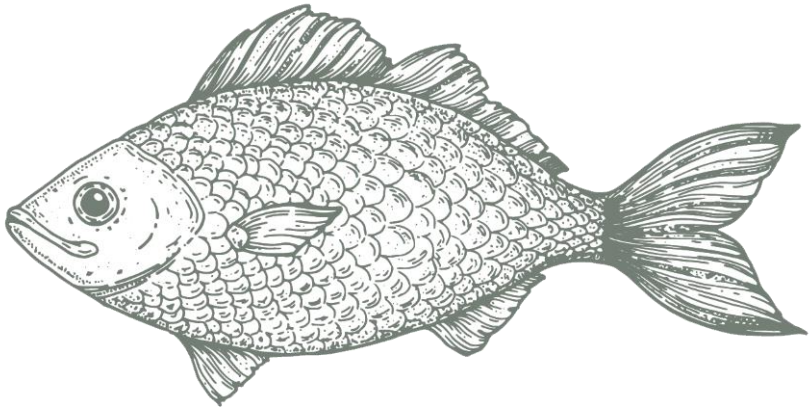

Ash Wednesday, February 18, 2026

TRADITIONAL FISH MENU

LAKE TROUT
Beetroot-cured with sea buckthorn sorbet, marinated leek, leek cream and seaweed granola

PARSLEY ROOT
Foam soup with pickled king oyster mushrooms and smoked fish tartlet

MONKFISH “HEAVEN & EARTH”
Gently cooked in nut butter with apple–grenadine relish, broccoli and potato–crispy onion compote

PIKE-PERCH
Pan-fried in nut butter with Douglas fir beurre blanc, spiced pumpkin and kale risotto

LIME
Citrus sablé, lime compote and mousse, with dill sorbet

3 COURSES €69 (excluding parsley root and monkfish)
4 COURSES €85 (excluding monkfish)
5 COURSES €105