

# HABITARE MENU

11.-15.9.2024

## STARTERS

### **Mallard pastrami - 19€**

Salted and smoked mallard breast, potato flatbread, ramson flavoured cream cheese and pickled beetroot L

### **Whitefish - 17€**

Charred whitefish, whitefish roe mousse and creamy fish "soup" L,G

### **Jerusalem artichoke - 16€**

Marinated jerusalem artichoke, fermented garlic and artichoke cream, artichoke chips and pickled apple V,G

## MAIN COURSES

### **Lambkin three ways - 38€**

Grilled lambkin rack, lambkin shank ragú and lambkin sausage with fried gnocchi L,G

### **Pike-perch, chicken and mussel - 35€**

Pike-perch cooked in brown butter, crispy chicken skin, cauliflower, pickled fennel and mussel sauce infused with tarragon L,G

### **The vegan "steak" - 29€**

Smoked and grilled celeriac "steak", madeira sauce, forest mushrooms and garlic potatoes V,G

## DESSERTS

### **Blackcurrant - 12€**

Blackcurrant parfait, yoghurt foam and licorice L,G

### **Chocolate "Mille Feuille" - 12€**

Vanilla cream, dried chocolate mousse, raspberry and chocolate ice cream L,G

L=lactose-free, V=vegan, G=gluten-free