



SEAFOOD EXPERIENCE

20.02.2019

Prawns
chilly / garlic
Thailand

Moscardini
olive oil / lemon / parsley
Mediterranean Sea

Alive scallops
finger lime / sea salt
Norway

Oysters
2 varieties
France

Monkfish
brown-butter hollandaise sauce / caper
Iceland

Fired veggies throughout the dinner

Grilled pineapple
vanilla bean ice-cream / chocolate

Chef de cuisine Margo Paluoja