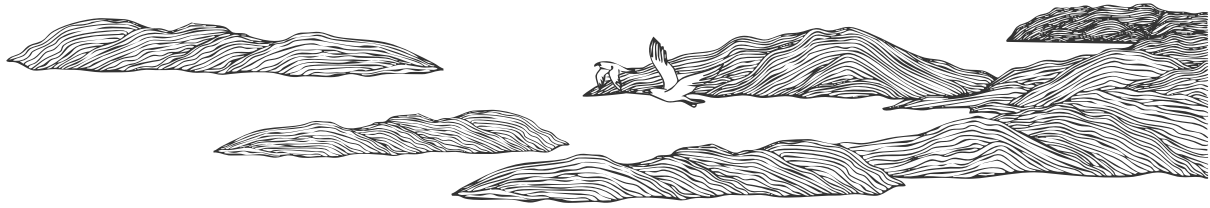


VOX

MENU OPTIONS



MENU 1

Scorched celeriac accompanied by celery slaw, rose hips, crispy chicken skin and fragrant lovage

Haddock served with oyster, salted cucumber, crown dill and winter chanterelles

MENU 2

Fried black salsify paired with a vibrant papaya salad, pickled chili, sesame emulsion and roasted seeds

Pink-roasted venison served with black pudding, lingonberries, leek and spruce shoots

MENU 3 Vegetarian

Tortelloni filled with aromatic lemon thyme and horseradish served with enokitake and mushroom consommé

Confit pumpkin finished with black kale, roasted hazelnuts, fresh truffle and ramson mayonnaise

DESSERT

Ginger-poached pear accompanied by dark chocolate crèmeux and caramelized walnuts

or

Baked apple served with soft ice cream, elderberries and toasted oats

When selecting a two-course menu, guests are also treated to homemade truffles, freshly brewed coffee and a selection of fine teas.