

maven

Restaurant & vinbar

3 COURSE MENU

POACHED WHITE ASPARAGUS

Hand peeled shrimps, blackcurrant branch oil & Sauce Mouseline
Albariño, Terras Gauda, Rías Baixas, Spain

FREE-RANGE CHICKEN 'HOPBALLEMØLLE'

Spinach purée, asparagus broccoli & grilled lemon- blanquette
Barbera d'Asti, Marchesi Alfieri, Piemonte, Italy

RHUBARB TART

Hibiscus meringue & vanilla ice cream
Brachetto d'Soumah, Soumah, Yarra Valley, Australia

395

Incl. wine menu kr. 695

5 COURSE MENU

GRILLED HERB BREAD

Grand Reserva Serrano 24 months, Gruyère & herb mayo
Bourgogne Aligoté, Jean-Marie Bouzereau, Bourgogne, France

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HAND-CUT BEEF TARTARE

Pickled lemon peels, buckwheat kernels, hazelnut mayo & brown butter
Fleurie, Domaine des Marrans, Beaujolais, France

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