

A LA CARTE



"Two senses" is for two experiences: the restaurant & the bar.

It's the harmony of fire in the kitchen and the ice at the bar. Perfectly matched together and complementing each other for a united dining experience.

Here at "Two senses" we aim to create new tastes and flavors inspired by local gardens, forests, seas, rivers, and seasons.

Discover two: the taste & the emotion.

APPETIZERS

BURRATA 15,00

Basil sorbet, colorful tomatoes, strawberries, olive dust, herbs, herb oil

RABBIT PATE 16,00

Rhubarb jelly, apple tartar, roasted nuts, sourdough bread, micro greens

BEEF CARPACCIO 18,00

Crispy capers, mustard seeds, pickled radishes, hard cheese, hazelnuts, fermented garlic, herb oil, rye bread with seeds

VENISON TARTARE 19,00

Potato straws, black garlic cream, pickled mustard seeds, sour onions, horseradish emulsion, chives, hard cheese

DUCK CROQUETTES 19,00

Field salad, green apples, aged garlic sauce, sour onions, roasted hemp seeds

SALTED COD MOSAIC 18,00

Trout caviar, cucumber, tarragon and garden bouillon sauce, greens

TIGER PRAWNS 20,00

Celery cream, croutons, cherry tomatoes, young spinach, chimichurri, crispy sourdough bread

SNACK PLATE 29,00

Local farm cheeses, cured and smoked meats, peppers stuffed with soft cheese, crispy bread sticks, cheese sauce, pickled olives, homemade jam

SOUPS

CAULIFLOWER SOUP 11,00

Creamy soup, tiger prawns, hazelnuts, burnt leek oil, chives

THICK BEEF AND VEGETABLE SOUP 13,00

Natural sourdough bread

Please inform a member of staff if you have any allergies or dietary requirements.



MAIN COURSES

BEEF TENDERLOIN 39,00
FROM LOCAL FARMERS, 200G

Layered potatoes, horseradish emulsion, hard cheese, oyster mushrooms, burnt carrot and thyme cream, young carrots, sour radishes, red wine and broth sauce

BEEF CHEEK 32,00

Mashed potatoes, wild broccoli, young carrots, pickled onions, mustard and meat broth sauce, chives

SLOW COOKED LAMB SHANK 37,00

Creamy mashed potatoes with hemp, young broccoli, pickled onions, salted cucumbers, chicory, broth sauce

COD 28,00

Miso glaze, mashed potatoes and spinach, cauliflower, green peas, tarragon sauce

FREE RANGE CHICKEN 25,00

Black lentils, celeriac cream, miso, cauliflower, tarragon sauce

ADDITIONALLY

Freshly pickled cucumbers with dill 6,00

Seasonal vegetable salad with hem 6,00

Butter mashed potatoes and caramelized onions 6,00

DUCK 26,00

Potato croquettes, celery and apple cream, young carrots, meat broth and rhubarb sauce

VENISON 36,00

Layered potatoes, oyster mushrooms, black garlic cream, pickled onions, spring carrots, natural beef sauce

OCTOPUS 32,00

Potato cream, sugar snap peas, grilled tomatoes, chimichuri, micro greens

RAVIOLI WITH BOLETUS 18,00

Buratta mousse, hazelnut, sour onions, brown thyme butter, wild herbs

DESSERTS

ICE CREAM 8,00

Chocolate | strawberry | vanilla

CHEESE AND RASPBERRIES 9,00

Tartalette, white chocolate mousse, oat and rose sauce

WARM APPLE 10,00

Rhubarb gel, milk crisp, fruit granola, ice cream

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