

Penélope

LUNCH MENU 11-14 | 28.-30.4.

STARTERS

ASPARAGUS

Grillattua ja marinoitua parsaa, karhunlaukkahollandaisea ja macadamiapähkinöitä
Grilled and pickled asparagus with ramson hollandaise and macadamia nuts

TIRADITO

Lohi-tiradito passionhedelmällä ja appelsiinilla, yuzu kosho-maustetta ja kumkvatteja
Passion and orange salmon tiradito with yuzu kosho and kumquats

MAINS

SEA TROUT

Haudutettua meritaimenta, kalavelouté-kastiketta, suolasitruunaa ja pakchoita
Gently cooked sea trout with fish velouté, salted lemon and pakchoi

PORK BELLY "POC CHUC"

Ylikypsää porsaan kylkeä, recado negroa, mustapapuja ja pikkelöityä sipulia
Slow-cooked pork belly with recado negro, black beans and pickled onions

RISOTTO

Katkarapu-chipotlerisottoa, herneitä ja porkkanaa
Shrimp and chipotle risotto with peas and carrots

DESSERT

BLACK CURRANT & WHITE CHOCOLATE

Valkosuklaamoussea, mustaherukkasorbettia ja keksimuraa
White chocolate mousse, black currant sorbet and cookie crumble

2 COURSES 29,00 | 3 COURSES 34,00 | 4 COURSES 39,00

LUNCH IS SERVED FROM TUESDAY TO THURSDAY 11.00 - 14.00