ESSE Dinner

ESSE Journey Menu | 1695

Warm Broth

Deep Water Prawns | 42% Søtofte Cream | Red Seaweed | Fennel

Zander | Tomato | Horseradish | Trinidad Perfume

Fermented Potato Bread | House Cultured Butter

Celeriac | Pear | RIV Cheese | Wild Garlic Capers

Warm Noodles | Black Trumpet Mushroom | Lemongrass Kombu

Blue Mussel | Chili | Pumpkin | Buckwheat

Grilled Redfish | Quince | Habanada Pepper | Shishito

Fallow Deer | Beet Root | Walnut | Plum | Shiso

Juniper Cream | Frozen Cucumber | Spruce

Red Aroma Apple | Caramelized Sugar | Yogurt | Hazelnut

THIC Mousse | Sunflower Seed | Sea Salt | Cold Pressed Rapeseed Oil

Menu subject to change