ESSE Dinner

ESSE Journey Menu | 1695

Welcome Tea
Dried Fall Fruits | Black Currant Wood

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

Zander | Tomato | Horseradish | Trinidad Perfume

Fermented Potato Bread | House Cultured Butter

Celeriac | Quince | RIV Cheese | Wild Garlic Capers

Warm Noodles | Black Trumpet Mushroom | Lemongrass | Porcini

Grilled Redfish | Japanese Quince | Habanada Pepper | Shishito

Fallow Deer | Beet Root | Walnut | Plum | Shiso

Juniper Cream | Frozen Cucumber | Spruce

Topaz Apple | Caramelized Sugar | Kombu

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

Menu subject to change