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

Warm Noodles | Black Trumpet Mushroom | Lemongrass | Porcini

Fermented Potato Bread | House Cultured Butter

Celeriac | Topaz Apple | RIV Cheese | Wild Garlic Capers

Norwegian Scallop | Quince | Buckwheat | Leek

Fallow Deer | Beet Root | Walnut | Plum | Shiso

Juniper Cream | Frozen Cucumber | Spruce

Pumpkin | Burnt Sugar | Brown Butter | Kombu

THIC Mousse | Sunflower Seed | Cold Pressed Rapeseed Oil

Menu subject to change