

# Ancestrale

## the Ancestrale menu

5 dish "chef's choice"  
375

## wine pairing

4 glasses  
375

### **snacks**

green olives	45
fermented carrot & sunflower dip	55
whelks & horseradish	65
sourdough bread & whipped butter	35

### **small dishes**

fresh cheese, leek, buckwheat	95
green asparagus, pike perch, beepollen	110
oyster mushroom, sunchoke, "light house"	95
brill, kale shoot, sauce blanquette	120

### **desserts**

cheese, hazelnuts, brown butter	95
rhubarb, cold pressed rapeseed, hay	85



We believe in good produce. Many restaurants talk about this, so for us it specifically means organic sustainably produced local foods, and where the farmer is paid properly for the quality they have put their heart and money in creating.