

Ekte.

Nordic Kitchen

Ekte Supper Club

Saturday 14th March 2020

MENU

Potato bread with whipped butter & kale

Sourdough starter pancake & lardon

Antonio Caravaglio, Grillo, Sicily, Italy 2018

Langoustine

Toasted almonds, wild garlic mayonnaise & langoustine oil

Aalborg Dild Akvavit

Grilled Celeriac

Parsley, Alexander puree, rainbow kale & hazelnuts

Comte Lafon Mâcon Lamartine, France 2016

Mushroom tart & smoked egg yolk

Tramin, Pinot Noir Alto Adige, Italy 2017

Halibut

Fennel & apple, fish skin & pickled sea purslane

Gruner Veltliner, Arndorfer 2018

Aged duck breast

Pickled rhubarb & blackberry jus

Peter Sisseck PSI Ribera del Duero, 2017

Æblekage

Somerset Cider Brandy

Nordic petit fours

Eight courses £50.00 per person with matching wines £80 per person

Includes VAT at the current rate. An optional 12.5% gratuity will be added to your final bill