



CHEF'S TASTING TABLE 129

FIRST COURSE

Tuna & Asparagus

*Yellowfin Tuna, Asparagus Stems,
Rhubarb Sherry Sabayon & Oxalis*

SECOND COURSE

HB Summer Salad

*Free Range Eggs, Arugula,
Celeriac Puree, Truffle Oil & Spring Flowers*

THIRD COURSE

Icelandic Cod

*Spiced Chickpea Puree, Cremini Mushrooms
Hazelnut, Parsley & Nasturtiums*

FOURTH COURSE

Linze Heritage Ribeye

Champignon "Morels", Pea Puree & Asparagus

FIFTH COURSE

Black Forest Gateau

*Kirsh Panna Cotta, Cherry Gel, Chocolate Sponge
& Chocolate Ganache*