

# LUNCH

## February 8th

Mushroom duxelle with Swedish potato dumpling,  
soy- and hazelnut vierge, fried oyster mushroom,  
with green herbs

Seared salmon with fennel flavoured emulsion,  
fried horse radish and fennel crudité,  
herbs, and croutons

## February 9th

Lentil patties, lukewarm salad made with quinoa,  
brown rice, roasted cauliflower, and  
mint yoghurt with cucumber and herb salad