



16th September 2018

Salmon carpaccio, olives, spring onions, olive oil, goat cheese

*Wine: Pouilly Fume, Serge Dagenau & Fills, 2016
(France)*

Villa Haugen Fish cakes, fennel salad, dill sauce

*Wine: Leitz Riesling Trocken 2017, Weingut Rheingau
(Germany)*

Catfish, potato & pasternak mosh, carrot pure, creamy rocket salad

*Wine: Bourgogne Chardonnay, Bouchard Aine' & Fils, 2015
(France)*

Chocolate cake, sorbet

*Wine: Recioto della Valpolicella 2014, Guiseppe Sampusnola
(Italia)*

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27th Jun 2018

Whale carpaccio, olive oil, rocket salad, parmesan, pine nuts

*Wine: Langlois Kamptol 2017, Grüner Veltiner
(Austria)*

Villa Haugen's fish soup

*Wine: Bourgogne Chardonnay' 2015, Buchard Aine` & Fils
(France)*

Chicken & pork terrine, rømme, pickles

*Wine: Pieropane Soave Classico 2016
(Italy)*

Entrecote, beef broth, roasted potato, root vegetables

*Wine: Clos des Brusqueries 2014, Chateauneuf-du-Pape
(France)*

Chocolate cake, apple & mango sorbet

*Vin: Recioto della Valpolicella, Classico 2014, Cas. Del Merlo
(Frankrike)*



16th August 2018

Scallops, carrots-hazelnut salad, parsley coulis

Wine: Petit-Chablis, Albert Bichot, 2015

(France)

Villa Haugen Crayfish Soup

Wine: Petit-Chablis, Albert Bichot, 2015

(France)

Whale carpaccio, pine nuts, rocket salad, aged goat cheese

Wine: Ioppa, Rusin, 2017

(France)

Beef Sticks, salad cream, pickled onions

Wine: Chateauneuf-du-Pape, Clos des Brusquieres, 2014

(France)

Halibut, potato mosh, orange glazed carrots, spinach

Wine: Bourgogne Chardonnay, Bouchard Aine' & Fils, 2015

(France)

Cheese platter

Wine: Sauternes, Chateau De Myrat, 2010

(France)

Lemon tart, strawberry sauce

Wine: Castello Di Brolio, Barone Ricasoli, 2009

(Italy)

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