

POLLEN

LUNCH MENU

3 COURSES 55

Starter

King salmon tartare, radishes, fingerling potatoes, sour cream, herb jus

"Pumpkin cake", goats cheese cream, compressed pear

Mortadella and ricotta cappelletti, chicken consommé

Main

Tarragon crusted Hapuka, jerusalem artichokes, sprouts, smoked cream

Poached and roasted French chicken, lentils, plums, prune jus

Braised pork cheeks, asparagus, radishes, rose apple, morels

Salt baked celeriac, pecorino, black garlic, walnuts and grapes

Dessert

Pineapple and lemongrass jelly, guava, sesame, soy sauce

Blueberries, oolong tea, madeleine, smoked vanilla ice cream

Apple tarte tatin, salted almond ice cream (for 2 to share)

European cheeses +10

Coffee/ tea +5
Wine pairing +45