

## CHEF'S MENU

At MOER we offer you our Chef's Menu. Organic, local and in season. Vegetables play the main role in our dishes, but not excluding fish and meat. If that is what you desire. We also serve all vegetarian and vegan dishes.

### CHEF'S MENU

4 course	44
5 course	52
6 course	60
7 course	68

### VEGAN

4 course	42
5 course	48
6 course	56
7 course	64

### WINE PAIRING

4 course wine pairing	30
5 course wine pairing	37,5
6 course wine pairing	45
7 course wine pairing	52,5

### CHEF'S MENU – à la carte

Cabbage, black radish, sea buckthorn, oyster, lemon	10
Yellow, red and Chioggia beetroot, goat cheese, beurre blanc	10
Chicory, scallop, brown butter, pommes allumettes	12,5*
Salsify, onion, walnut, coffee, bay leaf	10**
Sweet potato, palm cabbage, white beans, mallard	24
Selection of organic cheese	12,5 ***
Parsnip, white chocolate, bergamot, rosemary	11

\* with 5 courses, \*\* with 6 courses, \*\*\* with 7 courses



\* Allergies or dietary restrictions? Please let us know.

## **VEGAN**

Cabbage, black radish, sea buckthorn, cauliflower, lemon	10
Yellow and red beetroot, Chioggia beetroot, vegan beurre blanc	10
Chicory, hazelnut, pommes allumettes	10*
Salsify, onion, walnut, coffee, bay leaf	10**
Terrine of celeriac, turnip, sweet potato, radish	20
Mille-feuille of pumpkin and tarragon	11 ***
Parsnip, bergamot, rosemary	11

\* with 5 courses, \*\* with 6 courses, \*\*\* with 7 courses

## **DINNER – à la carte**

Salad with roasted vegetables, pomegranate, walnut	18,5
Soup of the day 	13,5
Celeriac, miso, kamut, celeriac broth, carrot 	19
Beef tenderloin, pommes dauphines, seasonal vegetables	27
Catch of the day with seasonal garnish	27
Risotto with seasonal vegetables and poached egg (vegan is possible)	20,5

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