

50 Shades Of Life

It is a celebration time

Peach, almond and marigold

Seed taco, black sunchoke puree, pears and silene vulgaris

Mussels, seaweed & lacto fermented tomato water

A HF classic: corn beignet, fermented cottage cheese, smoked trout roe, wild chives

A HF classic: potato cooked in a summer hay crust, cultured cream with caviar

Tomatillo, beans, almond and bay leaf milk

Autumn harvest / a salad of broad beans, roasted yeast cream

Hand cut tagliolini, mountain rabbit, cacao nibs and black truffle

Two days dry aged trout cooked on Hibachi BBQ, brown butter fish sauce, horseradish

Roebuck, oyster, kiwi & beetroot, greens from mountain farm

Fermented lentil pancake(dosa), goat kid, salty yoghurt, curry leaves, wild water cress

Pasta Ana

Fig leaf granita

I ♥ bees/ honey brioche, virgin beeswax fondue, pear and chamomile

Seasonal berries, Zemljanka and malted barley

Melon

A buckwheat & cottage cheese candy to take home (or eat it here:)

