

Traderne Menu

Spring & Summer

E

Sashimi

Yellow fin tuna, braised peppers, wasabi

New crop potatoes

Pumpernickel, malt, sour cream

Spring - Summer

Herb consommé, yoghurt mozzarella, candied lemon

Scallops

Dry & wet spring pea soup, ham jelly, huile racine

Cauliflower "n" Cheese

Raclette gnocchi, cauliflower, roasted cocoa

M

Sous vide cod

Dates, re hydrated potato, grapefruit, fennel flowers

John dory caprice 2007

Banana butter, specalus, endive, jus-vin

Aiguillette of kingfish

Whey "ile flottante" shimiju mushroom, hazelnuts, oxalis

Rabbit

Snails, turnip vanilla cream, raisin tomatoes

Assiette of spring lamb

Carotene, crystallized violets, bouchon carrots

Aged beef

350 gram rib eye bordelaise, traditional garnished

Side dishes 9.0

Green beans, peanut butter, nasturtium

Tasmanian Dutch Cream potatoes, pea shoots, lamb fat

Salad of organic leaves and shoots, aged balsamic

Traderne Menu

Dessert

Mandarin

Curd, carrot sorbet, cardamom crumbs

Violet crumble

Chocolate, honeycomb, almond, bubbles

Sacha Torte

Back to the future

Terrine of spring fruits

A celebration of the months to come

Coffee & Soy

Coffee cream, soy popsicle, freeze dried coffee

Bubble Gum

Wild strawberry "ile flottante" mango

Cheese

A selection of artisan cheeses