



*„Nordic Fusion“ at its best.*

## **„Small aroma journey“**

### **Out of the deep**

Raw marinated scallop with whey, fermented lemon, Osietra caviar and Szechuan sorbet

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### **Pearls and Blues**

North sea halibut with Creole spices  
plum purée and white bbq sauce

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### **Flown away**

Roasted pidgeon breast with eggplant  
Dukkah, quince and onion – cinnamon jus

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### **Life at Mekong Delta**

Slow braised Bentheim pork belly  
with sweet and sour ice cherry

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### **S'mores**

„Friis Holm“ chocolate with buck-wheat cracker  
kalamansi sorbet and warm marshmallows

5 course menu € 98

*A joyful evening,- Felix Gabel and the entire KAI3 Team*  
Please advise our service staff about any allergies.



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## **„Large aroma journey“**

### **Queen of stews**

Raw marinated salmon with bouillabaisse granité,  
chorizo and orange

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### **Asparagus journey**

Roasted filet of rosefish with green and white asparagus,  
rhubarb hollandaise and wild garlic sauce

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### **„Goodbye Landon“**

Oak barreled tomato essence, pickled shallots,  
grilled pulpo, and roasted bone marrow

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### **Mexican street food**

Dry aged Galloway flank steak with avocado  
sour cream, corn crumble and Mole jus

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### **Ahrensböck x 3**

Guinea fowl three ways with mushrooms,  
sweet potato and kanzuri

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### **Pear Bean Bacon**

Bentheim cheese with bean rolls, bacon ice cream  
and 10 years old pear balsamic vinegar

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### **Land of Smiles**

Thai-curry ice cream with mango-passionfruit sauce,  
basil and coconut merenge

5-course menu incl. dessert € 98

7-course menu € 128

Request for a wine pairing with our tasting menu.  
It is possible to order every course as a single à la carte dish.