

## C H A M P A G N E

|                                                                     |    |
|---------------------------------------------------------------------|----|
| Chartogne -Taillet "Sainte Anne" Brut N/V 120 ml                    | 19 |
| Larmandier-Bernier Blanc de Blanc "Latitude" Extra Brut N/V, 120 ml | 28 |
| Krug "Grande Cuvée" 173 <sup>ème</sup> Brut N/V, 120 ml             | 79 |

## C O C K T A I L S

|                          |    |
|--------------------------|----|
| Oyster Martini           | 14 |
| White Rowanberry Negroni | 14 |

## N O N - A L C O H O L I C D R I N K S

|            |    |
|------------|----|
| White wine | 7  |
| Kombucha   | 7  |
| Negroni    | 10 |
| Spruce     | 10 |

## O Y S T E R S

|                |   |
|----------------|---|
| Gillardeau N°5 | 7 |
| La Friandise   | 9 |

## C A V I A R

|               |     |
|---------------|-----|
| Kaluga Caviar | 180 |
|---------------|-----|

*If you have a food allergy or intolerance, please inform your waiter when placing your order.  
We respectfully request that the entire table dines from either of the Barents Seasons or Barents Petit Seasons.  
A service charge of 10% will be added to the bill for groups from 6 persons.*

## B A R E N T S   S E A S O N S

### **Pikeperch**

Horseradish, Blackcurrent

### **Scallop**

Onion, White Chocolate, Kaluga Caviar

### **Sorrel**

Zucchini Flower, Eggs, Goat's Milk

### **Catfish**

Spring Onion, Potatoes, Buttermilk

### **Chicken**

Hay, Pollen, Ramson Capers

### **Tomato**

Chamomile, Basil

### **“Debesmanna”**

Milk, Raspberries, Chocolate

140

### **Pairings**

Sommelier Choice 115

Fine & Rare Wines 295

Non-alcoholic Drinks 75

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## B A R E N T S   P E T I T   S E A S O N S

### **Pikeperch**

Horseradish, Blackcurrent



### **Catfish**

Spring Onion, Potatoes, Buttermilk

or

### **Chicken**

Hay, Pollen, Ramson Capers

or

### **Leek**

Morels, Aged Cheese, Hollandaise Sauce



### **Rhubarb**

Lilac, Champagne, Meadow Flowers

or

### **“Debesmanna”**

Milk, Raspberries, Chocolate

105

### **Pairings**

Sommelier Choice 70

Fine & Rare Wines 150

Non-alcoholic Drinks 40

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