**Winter Hygge “Comfort food” Menu – February 14 and 27**

599 kr per person

**First Course**

Braised leek with burrata, olive oil, yuzu marinated mizuna and artichoke chips

**Second Course**

Mushroom risotto with herbs and a crunchy topping

**Third Course**

Linguoni turned in artichoke puree, roasted duck breast, topped with roasted Brussels sprouts and herbs

Here are some suggestions for wine pairing from your cellar:

* First Course: **Sauvignon Blanc, ie. a nice Sancerre**
* Second Course: **Barolo or Barbaresco**
* Third Course: **Southern Rhone Blend or an American Cab**

