A LA CARTE

"Two senses" is for two experiences: the restaurant & the bar.
It's the harmony of fire in the kitchen and the ice at the bar. Perfectly matched together and complementing each other for a united dining experience.
Here at "Two senses" we aim to create new tastes and flavors inspired by local gardens, forests, seas, rivers, and seasons.
Discover two: the taste & the emotion.

APPETIZERS

GOAT CHEESE AND BEETROOT 16,00
Smoked beetroot, goat cheese, pickled shallots, blackcurrants, quince, porcini mushroom and buckwheat crisp, greens

DUCK PATE 18,00
Raspberry and cranberry jelly, pickled mustard seeds, tart apples, rye sourdough bread, microgreens

BEEF CARPACCIO 18,00
Porcini mushroom cream, crispy capers, mustard seeds, pickled radishes, hard cheese, herb oil, porcini mushroom and buckwheat crisp

VENISON TARTARE 19,00
Potato cake, shallots, chives, mustard, apples, aged cheese, romesco sauce, hazelnut oil, herbs

DUCK CROQUETTES 19,00
Seasonal mushrooms, onion jam, lightly salted cucumbers, cheese sauce, greens

YOUNG HERRING 16,00
Dried porcini mushroom cream, potatoes, smoked beetroot, pickled onions, dill oil

TIGER PRAWNS 20,00
Cauliflower cream, cherry tomatoes, baby spinach, herb chimichurri, crispy sourdough bread

SNACK PLATE 29,00
Local farm cheeses, cured and smoked meats, peppers stuffed with soft cheese, crispy bread sticks, cheese sauce, pickled olives, homemade jam

SOUPS

JERUSALEM ARTICHOKE SOUP 11,00
Creamy soup, roasted oyster mushrooms, fermented apples, Jerusalem artichoke chips, parsley oil

THICK BEEF AND VEGETABLE SOUP 13,00
Natural sourdough bread

Please inform a member of staff if you have any allergies or dietary requirements.

MAIN COURSES

BEEF TENDERLOIN FROM LOCAL FARMERS, 200G 39,00
Layered potatoes, forest mushrooms, Padrón peppers, smoked beetroot, pickled onions, pepper sauce

BEEF CHEEK 32,00
Mashed potatoes, kale, pickled pumpkin, meat stock and mushroom sauce, chives

SLOW COOKED LAMB SHANK 37,00
Creamy mashed potatoes, pickled onions, lightly salted cucumbers, chicory, stock-based sauce

DUCK 26,00
Potato croquettes, cauliflower purée, wild broccoli, chicory, meat stock and wine sauce

FREE RANGE CHICKEN 25,00
Miso-honey glaze, barley, heirloom carrots, carrot purée, cauliflower, stock-based jus

VENISON 36,00
Seasonal vegetable and mushroom pie, smoked beetroot, celeriac, beef jus

OCTOPUS 32,00
Potato purée, pickled apples, celeriac, sourdough romesco and almond sauce, microgreens

TROUT 26,00
Barley, heirloom carrots, chives, cauliflower caramel, cauliflower, miso sauce

HALIBUT 28,00
Roasted potatoes, oyster mushrooms, butter beans, kale, white wine sauce, chives

RAVIOLI WITH BOLETUS 18,00
Jerusalem artichokes, hazelnuts, hard cheese, pickled onions, microgreens

ADDITIONALLY

Freshly pickled cucumbers with dill	6,00
Seasonal vegetable salad with nuts	6,00
Butter mashed potatoes and caramelized onions	6,00

DESSERTS

ICE CREAM 8,00
Chocolate | strawberry | vanilla

HONEY CAKE 9,00
Quince, honey cream with cardamom and anise

WARM APPLE 10,00
Brown butter ice cream, nut granola, Calvados caramel

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