

3 COURSE MENU



Starter

PAUL'S GARDEN: Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

Or

MEDITERRANEAN FOAM: Langoustines, basil, tomato, and semolina

Main Course

RAT IN A HAT: Courgettes, aubergine, tomatoes, paprika, confit garlic

Or

EAST MEETS WEST: Halibut, mussels, curry, baby carrots, orange

Dessert

SUMMER FLAVOUR: Raspberry, verbena ice cream, kaffir oil, opaline

Or

FOLLOW THE SUN: Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

850kr per person

630kr Moon's wine pairing

920kr Sommelier's choice pairing

4 COURSE MENU



Starter

PAUL'S GARDEN: Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

Entrée

MEDITERRANEAN FOAM: Langoustines, basil, tomato, and semolina

Main Course

EAST MEETS WEST: Halibut, mussels, curry, baby carrots, orange

Or

A WOODLAND CELEBRATION: Duck, kanterell, cherry, potatoes

Dessert

SUMMER FLAVOUR: Raspberry, verbena ice cream, kaffir oil, opaline

Or

FOLLOW THE SUN: Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

1000kr per person

850kr Moon's wine pairing

1400kr Sommelier's choice pairing

5 COURSE MENU



Starter

PAUL'S GARDEN: Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

Entrée

MEDITERRANEAN FOAM: Langoustines, basil, tomato, and semolina

Main Course

EAST MEETS WEST: Halibut, mussels, curry, baby carrots, orange

Or

A WOODLAND CELEBRATION: Duck, kanterell, cherry, potatoes

Pré-dessert

SUMMER FLAVOUR: Raspberry, verbena ice cream, kaffir oil, opaline

Or

LET'S GET CHEESY: Cheese plate, homemade jam and bread

Dessert

FOLLOW THE SUN: Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

1150kr per person

1000kr Moon's wine pairing

1600kr Sommelier's choice pairing

6 COURSE MENU



Starter

PAUL'S GARDEN: Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

Entrée

MEDITERRANEAN FOAM: Langoustines, basil, tomato, and semolina

Fish main Course

EAST MEETS WEST: Halibut, mussels, curry, baby carrots, orange

Meat main Course

A WOODLAND CELEBRATION: Duck, kanterell, cherry, potatoes

Pré-dessert

SUMMER FLAVOUR: Raspberry, verbena ice cream, kaffir oil, opaline

Or

LET'S GET CHEESY: Cheese plate, homemade jam and bread

Dessert

FOLLOW THE SUN: Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

1300kr per person

1150kr Moon's wine pairing

1900kr Sommelier's choice pairing



SUMMER MENU