The Berg menu
69€
Wine pairing
55€

Mussels, Yellow beats and Miso

Gustave Lorentz Riesling Grand Cru

The Berg tartar +16€

Jean-Paul Brun Le Ronsay 2023 12 Cl+ 11€

Corn, Wild mushrooms and
Roasted yeast

Camille & Mathieu Apffel Pandaemonium 2023

Mallard, Kale and White currant

Arpepe Il Pettirosso 2019

Selection of Finnish cheeses +14€

Graham's 10YO Tawny Port 6 Cl + 8€

Appel and pine

Château de Fesles Coteaux du Layon

Petit fours+10€

THE BERG

The Berg vegetarian menu
69€
Wine pairing
55€

Yellow beats and Miso

Gustave Lorentz Riesling Grand Cru

Beatroot and porchini +16€

Jean-Paul Brun Le Ronsay 2023 12 Cl+ 11€

Corn, Wild mushrooms and Roasted yeast

Camille & Mathieu Apffel Pandaemonium 2023

Savoy cabbage, parsnip, and white currant

Arpepe Il Pettirosso 2019

Selection of Finnish cheeses +14€

Graham's 10YO Tawny Port 6 Cl + 8€

Appel and pine

Château de Fesles Coteaux du Layon

Petit fours+10€

THE BERG