

BAR SNACKS

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| Fuet | 50:- |
| Serrano Ham | 60:- |
| Salt roasted almonds | 40:- |
| Tryffle chips | 40:- |
| Marinated olives | 45:- |
| Garlic bread | 65:- |

SHELLFISH

PLATEAU *min 2 pers 600:-/pp*
2x langoustine, ½ lobster, crab claws, mussels, 2x Oysters, smoked prawns, served with
sourdough bread and aioli

(Available to preorder 2 days before)

STARTERS

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| Bratt sandwich <i>pickled herring with creamy egg and</i> <i>onions on rye bread</i> | 95:- |
| Toast Skagen <i>with buttered toast, soured red onion,</i> <i>dill and lemon</i> | 165:- |
| Kalix bleak roe 25g <i>with buttered toast red onion, smetana,</i> <i>dill and lemon</i> | 245:- |
| Scallops <i>with cauliflower purée, fried wild garlic,</i> <i>trout caviar and browned butter</i> | 155:- |

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| White asparagus | 135:- |
| <i>with lemon hollandaise and cress</i> | |
| Duck liver terrine | 155:- |
| <i>with Nashi pear, elderberry, salt roasted walnuts and brioche</i> | |
| Beef tartar | (half/whole) 155:-/245:- |
| <i>with creamy egg yolk, crispy leek, capers, mustard vinegar and herb mayonnaise</i> | |
| <i>(whole is served with french fries)</i> | |
| Cured meat and snacks plate | 195:- |
| <i>with Serrano ham, Fuet, olives, almonds and cheese</i> | |

MAIN COURSES

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| Butter baked dover sole | 295:- |
| <i>with herb potatoes, green asparagus, radish, grilled lemon and hollandaise sauce</i> | |
| Grilled wolffish | 275:- |
| <i>with baked leek, fennel, blue mussels, lemon and mussel sauce</i> | |
| Moules frites | 195:- |
| <i>mussels in white wine with herbs, chili, french fries, grilled sourdough bread and aioli</i> | |
| Grilled cabbage | 215:- |
| <i>with salt-baked potatoes, pine nuts, pimento de padrones and browned butter</i> | |
| Corn chicken breast | 245:- |
| <i>with carrot puree, spring vegetables, pickled carambola and thyme sauce</i> | |

Lamb racks 285:-
with potatoe and goat goat cheese puree, wild garlic, honey, roasted garlic, beetroot chutney and rosemary

Fillet of beef 345:-
with potato gratin, broccoli, crispy bacon, green pepper cream and red wine sauce

Grilled entrecote 300g 325:-
with french fries, green asparagus, beef tomato and bearnaise sauce

CHEESE

Brie de Meaux
French white cheese on cow's milk

Roquefort
French blue cheese on cow's milk

Gruyère
Swiss hard cheese on cow's milk

Taleggio
Italian soft cheese with washed rind

40:-/piece

CHEESE

Cheese platter 100:-
3 cheeses are served with seed crisp and marmalade

DESSERT

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| Creme brûlée | 100:- |
| Caramel mousse <i>with chili meringue, chocolate and kombucha</i> | 115:- |
| Sea buckthorn <i>with sour cream parfait and macarons</i> | 115:- |
| Bourbón vanilla ice cream <i>with meringues and chocolate or caramel sauce</i> | 85:- |
| Italian sorbet <i>apple, lemon, grapefruit</i> | 50:- |
| Chocolate pralin <i>(ask for the taste of the evening)</i> | 40:- |

BRATT MENU

Toast Skagen
with buttered toast, soured red onion, dill and lemon

Fillet of beef
with potato gratin, broccoli, crispy bacon, green pepper cream and red wine sauce

Creme brûlée

2 Courses 450:-

3 Courses 500:-

TASTING MENU

Served for the whole party

Scallops

with cauliflower purée, fried wild garlic, trout caviar and browned butter

Duck liver terrine

with Nashi pear, elderberry, salt roasted walnuts and brioche

Lamb racks

with potatoe and goat goat cheese puree, wild garlic, honey, roasted garlic, beetroot chutney and rosemary

Cheese plate

Sea buckthorn

with sour cream parfait and macarons

Menu 600:-

Wines 500:-

CHILDREN'S MENU

Pasta bolognese 85:-
spaghetti with meat sauce

Dover sole 120:-
with boiled potatoes and hollandaise

Fillet of beef 150:-
with french fries and bearnaise

Pancakes 65:-
with jam and cream