

## BAR SNACKS

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

Bratt sandwich <i>pickled herring with creamy egg and onions on rye bread</i>	95:-
Toast Skagen <i>with buttered toast, soured red onion, dill and lemon</i>	165:-
Kalix bleak roe 25g <i>with buttered toast red onion, smetana, dill and lemon</i>	245:-
Scallops <i>with cauliflower purée, fried wild garlic, trout caviar and browned butter</i>	155:-
White asparagus <i>with lemon hollandaise and cress</i>	135:-
Duck liver terrine <i>with Nashi pear, elderberry, salt roasted walnuts and brioche</i>	155:-
Beef tartar <i>with creamy egg yolk, crispy leek, capers, mustard vinegar and herb mayonnaise (whole is served with french fries)</i>	(half/whole) 155:-/245:-

Cured meat and snacks plate 195:-  
*with Serrano ham, Fuet, olives,  
almonds and cheese*

## MAIN COURSES

Butter baked dover sole 295:-  
*with herb potatoes, green asparagus, radish,  
grilled lemon and hollandaise sauce*

Grilled wolffish 275:-  
*with baked leek, fennel, blue mussels,  
lemon and mussel sauce*

Moules frites 195:-  
*mussels in white wine with herbs, chili,  
french fries, grilled sourdough bread and aioli*

Grilled cabbage 215:-  
*with salt-baked potatoes, pine nuts,  
pimento de padrones and browned butter*

Corn chicken breast 245:-  
*with carrot puree, spring vegetables,  
pickled carambola and thyme sauce*

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 40:-/piece  
*Italian soft cheese with washed rind*

## CHEESE

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

## DESSERT

Creme brûlée 100:-

Caramel mousse 115:-  
*with blueberry meringue, chocolate  
and hazelnuts*

Rhubarb 115:-  
*with vanilla parfait, rhubarb macaroons  
and cake crumbs*

Bourbón vanilla ice cream 85:-  
*with meringues and chocolate or caramel sauce*

Italian sorbet 50:-  
*apple, lemon, grapefruit*

Chocolate pralin 40:-  
*(ask for the taste of the evening)*

## 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

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*