

MENU

STARTERS

CARROT GINGER SOUP ☺	2.990
With croutons and lemon-parsley oil	
SEAFOOD SOUP	3.500
With scallops, shrimp, and cod	
BEEF TARTARE	3.900
With egg yolk jam, mustard ice cream, sesame-soya dressing and sesame crackers	
TUNA TATAKI	3.800
With vegetable escabeche, avocado cream, pickled watermelon, and crispy noodles	
CARAMELIZED GOAT CHEESE	3.700
With spiced nuts, shallot vinaigrette, caramelized figs, and confit tomatoes	
SMOKED MACKEREL	3.700
With pickled beetroot, toasted bread, pearl onions, mustard-cream cheese, and horseradish	
CAESAR SALAD	3.600
Romaine salad with Caesar dressing, croutons, and confit cherry tomatoes.	
Add grilled chicken for	1.300
SUMMER SALAD ☺	3.190
Mango vinaigrette, citrus fruits, radishes, and crushed cashews	

MAIN COURSES

BEEF RIBEYE (250g)	8.500
With fried baby potatoes, celeriac purée, grilled broccolini, and red wine sauce	
GRILLED LAMB	7.200
With fried polenta, ratatouille, red wine sauce, and sunchoke chips	
MISO GLAZED CHICKEN BREAST	6.800
With rice, bok choy, beech mushrooms, and coriander-chili dressing	
LIGHTLY SMOKED COD	6.600
With cannellini beans, chorizo, zucchini, date chutney and sauce choron	
PAN FRIED ARCTIC CHAR	6.600
With potato-cucumber salad, white wine-dill sauce, and asparagus	
POTATO GNOCCHI	6.300
With pumpkin-miso purée, brown butter, sage, and toasted pumpkin seeds	
MUSHROOM RISOTTO	6.200
With parmesan and basil pesto	
VEGAN CAULIFLOWER STEAK ☺	5.900
With quinoa, black beans, baked potato, and tomato-chili sauce	

MENU

DESSERTS

LEMON TARTE	2.900
With torched merengue and fresh berries	
CLASSIC CRÈME BRULÉE	3.100
With demerara caramel	
SKYR ICE CREAM	2.900
With rhubarb compote and licorice merengue	
DARK CHOCOLATE MOUSSE ①	2.900
With fresh berries and raspberry gel	
BLONDIE	2.900
With cinnamon buttercream and coffee-hazelnut icecream (Contains nuts)	

COFFEE/TEA

ESPRESSO	550
EXTRA SHOT OF ESPRESSO	230
CAPPUCCINO	780
CAFÉ LATTE	780
AMERICANO	650
TEA	650