

MENU

STARTERS

CARROT GINGER SOUP ⑦	2.990
With croutons and lemon-parsley oil	
LANGOUSTINE SOUP	3.300
Creamy soup with white wine and parsley oil	
BEEF TARTARE	3.400
With egg yolk jam, mustard ice cream, sesame-soya dressing and sesame crackers	
CARAMELIZED GOAT CHEESE	3.200
With spiced nuts, shallot vinaigrette, caramelized figs, and confit tomatoes	
SMOKED MACKEREL	3.600
With pickled beetroot, toasted bread, pearl onions, mustard-cream cheese, and horseradish	
CAESAR SALAD	3.290
Romaine salad with Caesar dressing, croutons, and confit cherry tomatoes.	
Add grilled chicken for.....	1.200
GREEN SALAD ⑦	3.190
With shallot vinaigrette, pickled onion, green apples, and caramelized cashews	

MAIN COURSES

BEEF TENDERLOIN (200g)	7.900
With french fries, bearnaise or pepper sauce, and roasted vegetables	
GRILLED LAMB	6.900
With fried polenta, ratatouille, red wine sauce, and sunchoke chips	
PORK TENDERLOIN	6.200
With broccolini, red onion jam, fondant potatoes, and pepper sauce	
GRILLED CHICKEN BREAST	6.300
With creamy barley, mushrooms, bok choy, and chimichurri	
LIGHTLY SMOKED COD	6.300
With cannellini beans, chorizo, zucchini, date chutney and sauce choron	
PAN FRIED ARCTIC CHAR	6.100
With fregula, white wine sauce, and asparagus	
POTATO GNOCCHI	5.900
With pumpkin-miso purée, brown butter, sage, and toasted pumpkin seeds	
VEGAN NUT STEAK ⑦	5.200
With sautéed vegetables, mushroom sauce, and baby potatoes	
VEGAN CAULIFLOWER STEAK ⑦	5.200
With quinoa, black beans, baked potato, and tomato-chili sauce	

MENU

DESSERTS

DARK CHOCOLATE MOUSSE ☞	2.900
With fresh berries and raspberry gel	
WARM APPLE TARTE	2.900
With peanut crumble, vanilla ice cream, and peanut-caramel	
CLASSIC CRÈME BRULÉE	3.100
With demerara caramel	
BLONDIE	2.900
With cinnamon buttercream and coffee-hazelnut icecream (Contains nuts)	
ICE CREAM	2.200
Ask the waiter for today's selection	

COFFEE/TEA

ESPRESSO	500
EXTRA SHOT OF ESPRESSO	200
CAPPUCCINO	750
CAFÉ LATTE	750
AMERICANO	600
TEA	600