



COCKTAILS

165

APEROL SPRITZ
 MOJITO
 PASSION MOJITO GIN
 & TONIC
 WHISKEY SOUR
 ESPRESSO MARTINI
 IRISH COFFEE



MAIN COURSE

TOAST SKAGEN

Fresh shrimp with house mayonnaise, roe, lemon and dill. Served with butter-fried toast

1/2 225 | 1/1 325

STEAK TARTARE

Steak tartare with dried lingonberries, fried root vegetables, onions, dijon mayonnaise, french fries and aioli

1/2 225 | 1/1 325

HAMBURGER

Cheddar from vaddö farm, tomato, onion, french fries

325

GRILLED SALMON

Green apples, trout rum, sandefford sauce and early potatoes

415

MOULES FRITES

Cream-cooked mussels, garlic, thyme, french fries and aioli

325

CEASAR SALAD

Marinated chicken breast, crispy bacon, croutons and ceasar dressing

285

SCHRIMP SALAD

Hand peeled shrimp, tomatoes, avocado and ceasardressing

285

PASTA CARBONARA

Guanciale, egg yolk, freshlyground black pepper and parmesan

295



CHARCUTERIE PLATE

The chef's selection of charcuterie

295

GARLIC BREAD

Freshly baked garlic bread

95



OUR CLASSICS

ENTRECÔTE

French fries and béarnaise sauce

485

CLASSIC MEATBALLS

Freshly fried meatballs, mashed potatoes, cucumber, lingonberries and cream sauce

285

SCHNITZEL

Butter brown schnitzel, marsala wine gravy, herb butter and french fries

365



DESSERT

CRÈME BRÛLÉE 135

CHOCOLATE FOUNDANT 165
Salted caramel, house vanilla ice cream and roasted peanuts

PANNACOTTA 135
Vanilla panna cotta with raspberries

SORBET ICECREAM 115
Ask for today's flavour



STARTER & SNACK

MARINATED OLIVES MARCONA 65

ALMONDS 75

BREADBASKET 75

Freshly whipped butter

FRIED COLIFLOWER 135

Garlic and lime oil

FRIED SCAMPI 165

Chili flakes, aioli and lime

BURRATA 185

Pesto oil, tomatoes and basil

BRUSCHETTA 195

Cold pressed olive oil, tomatoes and basil



PIZZA

Our pizzas are made with sourdough and are baked in a stone oven

PROSCIUTTO CRUDO

San Marzano-pomodoro, buffalo mozzarella, prosciutto crudo, basil, freshly ground black pepper and olive oil

275

BIANCO

Mozzarella cheese, pecorino, champagne boiled mushrooms, arugula and mascarponecreme

265

NDUJA

San Marzano-pomodoro, mozzarella, ventrecina, nduja, arugula and parmigiano

285

DI MARE

San Marzano-pomodoro, mozzarella, chili and garlic milled shrimp, aioli, mussels, lime and parsley

285

MARGERITHA

San Marzano-pomodoro, mozzarella, and basil

225



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FOR DRINKS
& BEVERAGES