

THE SOCIAL

BAR & BISTRO

BUBBLES

NV Bouché Cuvée Réserve Brut,
France.....

NV Ruida Domo Cava,
Spain.....

SNACKS

Something savory to start?

Three small snacks.....

Potato crisps with parmesan- & garlic dip,
marinated olives & chili roasted cashews

APPETIZERS

Selected cheese & cold cuts.....

Serrano ham, fennel salami, lomo, olives,
cornichons & aged Manchego cheese

Burrata.....

Marinated tomatoes, kale pesto, pine nuts & basil

SWEETS

Crème brûlée.....

Bourbon vanilla & brown sugar

Caramelized apples.....

Almond cake, oat crumbs & vanilla ice cream

MAINS

Caesar salad

Garlic- & thyme roasted chicken breast, romaine lettuce,
classic dressing, bacon, parmesan & croutons

Pan-fried arctic char.....

With saffron baked fennel, roasted new cabbage,
Sandefjord sauce, dill & potatoes

The Social burger.....

Beef- or vegan burger, dill pickles, dressing, bacon,
lettuce, pan-fried onions & aged cheddar.
Served with parmesan- & parsley French fries

Catch of the day.....

Today's choice of fish, ask your waiter!

Steak frites.....

Grilled ribeye with garlic-roasted green beans,
pickled onions, béarnaise & French fries

Chanterell- & Västerbotten cheese tortelloni

Roasted broccolis, sage, hazelnuts, browned
butter & lemon

Pizza bianco.....

Crème fraîche, salsiccia, grilled padrones & tomato

Wiener schnitzel.....

Veal sirloin with red wine sauce, anchovy, lemon- &
thyme butter, capers, lemon, salad & French fries