



## STARTERS

### VEAL TARTARE 17 EUR

Veal loin from the Netherlands, aged cheese crème, ramson capers, colatura, jerusalem artichoke & Parmigiano-Reggiano  
*(L, G, includes fish)*

### MELON & PARMA HAM 15 EUR

Cantaloupe melon, artichoke crème, pine kernels, mint & parsley *(D, G)*

### BURRATA 15 EUR

Pesto Genovese, marinated tomatoes, aged balsamico & bread sticks

### ALMOND POTATO CAKE & BLEAK ROE 22 EUR

Bleak roe from Finland, potato cake, crème fraiche, red onion, chives, dill & lemon *(L, G)*

### OYSTER 3.5 EUR / EACH

Mignonette, Tabasco & lemon wedge *(D, G)*  
*Oysters from EU*

### YELLOW BEET TARTARE 12 EUR

Aged cheese crème, ramson capers, colatura, jerusalem artichoke & Parmigiano-Reggiano *(V, G)*

**TO START WITH**  
**OYSTERS & GLASS OF CHAMPAGNE 28 EUR**

**PLAT DU JOUR**  
**DAILY SPECIAL - ASK YOUR WAITER**

## MAIN COURSE

### ARCTIC CHAR 34 EUR

Arctic char from Iceland, summer cabbage, vegetables, potatoes in Sandefjord sauce & Finnish trout roe *(L, G)*

### RISOTTO 22 EUR

Grilled broccolini, crispy garlic, ramson, tomato & Parmigiano-Reggiano *(L, G)*

### WIENERSCHNITZEL 30 EUR / 20 EUR (VEG)

Veal loin from the Netherlands, red wine sauce, browned lemon - & parmesan butter, capers, lemon, onions, salad & French fries *(L)*  
*Plant-based option with celeriac (V)*

### STEAK FRITES 42 EUR

Grilled rib eye from Finland, tomato- & onion salad, béarnaise & French fries *(L, G)*

### NICOISE SALAD 28 EUR

Grilled MSC tuna from Vietnam, lightly baked egg, potatoes, fresh beans, olives, capers, tomatoes & herb pistou *(L, G)*

### CHEESE BURGER 23 EUR

Beef patty from Finland, silver onion, pickled cucumber, aged cheddar, gouda cheese, classic dressing & French fries *(L)*

## DESSERTS

### STRAWBERRIES & RHUBARB 13 EUR

Strawberry compote, brioche, mascarpone- & yoghurt crème & rhubarb sorbet

### PEACH MELBA 13 EUR

Vanilla- & white chocolate pannacotta, peaches, raspberries & sponge cake croutons *(L)*

### SALTED CARAMEL BRÛLÉE 12 EUR

Brown sugar, vanilla & orange zest *(L, G)*

### CHOCOLATE TRUFFLES 12 EUR

3 pieces of local chocolate truffles

### HOME MADE ICE CREAM/SORBET 7 EUR

Tonight's flavors

## CHEF'S CHOICE

### ALMOND POTATO CAKE & BLEAK ROE

Bleak roe from Finland, potato cake, crème fraiche, red onion, chives, dill & lemon *(L, G)*

### ARTIC CHAR

Artic char from Iceland, summer cabbage, vegetables, potatoes in Sandefjord sauce & Finnish trout roe *(L, G)*

### SALTED CARAMEL BRÛLÉE

Brown sugar, vanilla & orange zest *(L, G)*

*Set menu 63 EUR / pp*  
*Recommended to be served to the whole group*

G = Gluten free    V = Vegan  
L = Lactose free    D = Dairy free

Please let us know if you have any allergies!