



## LUNCH

### NÓR FETA SALAD 20 EUR

Feta, Cucumber, Tomato, Sweet Pepper and Olives (L, G)

### SALMON PASTA 19 EUR

Creamy Saffron Spiced Cold Smoked Salmon Pasta, Pickled Red Onion and Dill (L)

### ENTRECÔTE CÂFE DE PARIS 28 EUR

Grilled Entrecôte C fe de Paris, Tomatoes and Beans with Roasted Potato and Aioli (L, G)

### CHEF'S CHOICE

#### VITELLO TONNATO

Blackened Veal, Tuna Sauce, Parmigiano-Reggiano, Capers & Black Lemon (L, G)

#### ENTRECÔTE C FE DE PARIS

Grilled Entrecôte C fe de Paris, Tomatoes and Beans with Roasted Potato and Aioli (L, G)

#### CR ME BR L E

Flavoured with Vanilla (L,G)

Set menu 55 eur/pp

## FROM N R MENU

### VITELLO TONNATO 19 EUR

Blackened Veal, Tuna Sauce, Parmigiano-Reggiano, Capers & Black Lemon (L, G, inc. Nuts)

### CHEESEBURGER 24 EUR

Beef Patty From Finland, Cheddar and Gouda Cheese, Silver Onions, Salad, Pickles, Classic Dressing & French Fries (L)

### CR ME BR L E 12 EUR

Flavoured with vanilla (L,G)

### BEVERAGES

#### Bubbles

Cava, Chic Barcelona 10 EUR  
Charles Heidsieck R serve Brut 22 EUR

#### White Wine

Bio Bio Chardonnay 13 EUR  
Riesling Trockenm Dreissigacker 17 EUR

#### Red Wine

Bio Bio Merlot 13 EUR  
Altos Ib ricos, Torres 18 EUR

#### Draft Beer

Lapin Kulta Pure 40cl 10.5 EUR  
Bryggeri IPA 40cl 13 EUR  
Lahden Erikoin Wheat 40cl 11,5 EUR

### REGULAR COFFEE INCLUDED

### SPECIAL COFFEE

Espresso ..... 5 EUR  
Americano ..... 5 EUR  
Double Espresso ..... 6 EUR  
Cappuccino ..... 6 EUR  
Latte ..... 6 EUR