

LUNSJMENY

SNACKS

GRILLET FOCACCIA pisket smør (<i>melk, gluten</i>)	65,-
MARINERTE OLIVEN (<i>sulfitt</i>)	85,-
ARANCINI basilikummajones (<i>egg, melk, gluten, sennep</i>)	110,-
SØTPOTETFRIES spicy bacon-dip og trøffelmajones (<i>sulfitt, egg, sennep</i>)	115,-

KLASSIKERE

CHÈVRE rødbeter fra Fredsær Gård, rosmarinhonning fra Son Spa, syltet sopp, grillet focaccia (<i>melk, gluten, sulfitt</i>)	255,-
REKESMØRBRØD dillmajones, egg, sitron, syltet løk, grillet ciabatta (<i>egg, gluten, melk, skalldyr, sennep</i>)	295,-
CÆSARSALAT kylling, bacon, romanosalat, parmesan, krutonger (<i>egg, melk, gluten, fisk, sennep, sulfitt</i>)	315,-
RIBBESALAT kålsalat, kewpie-majones, vårløk, sesamdressing (<i>egg, sennep, sesam, gluten, sulfitt, fisk, soya</i>)	315,-
MOULES FRITES rød karri og kokosmelk, pommes frites, aioli (<i>egg, fisk, bløtdyr, melk, selleri, sennep, sulfitt</i>)	335,-
BIFFBURGER cheddar, urteaioli, løk, kålsalat, pommes frites (<i>egg, melk, gluten, sennep, sulfitt</i>)	335,-
FISKESUPPE dagens fangst av fisk og skalldyr i kremet hvitvinsaus (<i>melk, fisk, bløtdyr, selleri, skalldyr, sulfitt</i>)	345,-

DESSERTER

SON SPAS UTVALG AV PETITS FOURS (<i>melk, gluten, egg, nøtter</i>)	145,-
KARDEMOMME CRÈME BRÛLÉE rørte tindved (<i>melk, egg, sulfitt</i>)	175,-

APÉRITIFF

Bottega Prosecco Brut	149,-/895,-
Gratien & Meyer Crémant de Loire Brut	165,-/995,-
Champagne Collet Brut	215,-/1 295,-

Hugo Spritz
189,-

Hvitvin

Georg Breuer Riesling Charm	169,-/845,-
Franck Millet Sancerre	179,-/895,-
Jean-Marc Brocard Chablis	179,-/895,-
Mar de Frades Albariño	215,-/1095,-

Rødvin

Pierre Ponelle Pinot Noir	169,-/845,-
Arc du Rhône Cotes du Rhône	169,-/845,-
Fontanafredda Raimonda Barbera d'Alba	169,-/845,-
Giacosa Fratelli Barbaresco	215,-/1075,-

Rosé

Georg Breuer Spätburgunder Rosé	149,-/745,-
Minuty M Rosé	179,-/895,-

Alle viner inneholder sulfitt

Alkoholritt

Mineralvann	65,-
Ringi-Eplemost	89,-
Lemonade	99,-
Passionfruit Dream	119,-

LUNCH MENU

SNACKS

GRILLED FOCACCIA whipped butter <i>(milk, gluten)</i>	65,-
MARINATED OLIVES <i>(sulfites)</i>	85,-
ARANCINI basil mayonnaise <i>(egg, milk, gluten, mustard)</i>	110,-
SWEET POTATO FRIES spicy bacon dip and truffle mayonnaise <i>(sulfites, egg, mustard)</i>	115,-

CLASSICS

CHÈVRE beets from Fredsær Gård, Son Spa´s rosemary honey, pickled mushrooms, grilled ciabatta <i>(milk, gluten, sulfites)</i>	255,-
SHRIMP SANDWICH dill mayonnaise, egg, lemon, pickled onion, grilled ciabatta <i>(egg, gluten, milk, shellfish, mustard)</i>	295,-
CÆSAR SALAD chicken, bacon, romano, parmesan, croutons <i>(egg, milk, gluten, fish, mustard, sulfites)</i>	315,-
ROASTED PORK BELLY SALAD coleslaw, kewpie mayonnaise, spring onion, sesame dressing <i>(egg, mustard, sesame, gluten, sulfites, fish, soy)</i>	315,-
MOULES FRITES red curry and coconut milk, French fries, aioli <i>(egg, fish, mollusks, milk, celery, mustard, sulfites)</i>	335,-
BEEF BURGER cheddar, herb aioli, onion, cabbage salad, French fries <i>(egg, milk, gluten, mustard, sulfites)</i>	335,-
FISH SOUP catch of the day in creamy white wine sauce <i>(milk, fish, mollusks, celery, shellfish, sulfites)</i>	345,-

DESSERTS

SON SPA´S CHOICE OF PETITS FOURS <i>(milk, gluten, egg, nuts)</i>	145,-
CARDAMOM CRÈME BRÛLÉE lightly crushed sea buckthorn <i>(milk, egg, sulfites)</i>	175,-

APÉRITIFF

Bottega Prosecco Brut	149,-/895,-
Gratien & Meyer Crémant de Loire Brut	165,-/995,-
Champagne Collet Brut	215,-/1 295,-

Hugo Spritz
189,-

TODAY´S
LUNCH
475,-

White wine

Georg Breuer Riesling Charm	169,-/845,-
Franck Millet Sancerre	179,-/895,-
Jean-Marc Brocard Chablis	179,-/895,-
Mar de Frades Albariño	215,-/1095,-

Red wine

Pierre Ponelle Pinot Noir	169,-/845,-
Arc du Rhône Cotes du Rhône	169,-/845,-
Fontanafredda Raimonda Barbera d´Alba	169,-/845,-
Giacosa Fratelli Barbaresco	215,-/1075,-

Rosé

Georg Breuer Spätburgunder Rosé	149,-/745,-
Minuty M Rosé	179,-/895,-

Alle viner inneholder sulfitt

Non-alcoholic

Soda	65,-
Ringi Apple Juice	89,-
Lemonade	99,-
Passionfruit Dream	119,-