

LUNSMENY

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,-
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,-

DAGENS
LUNSJ
475,-

APÉRITIFF

Botter Prosecco DOC Extra Dry	149,-/895,-
Château Cazeau Crémant Bordeaux	165,-/995,-
Moët & Chandon Imperial Brut	215,-/1295,-

Hugo Spritz
189,-

Hvitvin

Schloss Johannisberg 50° Riesling	159,-/795,-
Firestone Vineyard Private Reserve Chardonnay	169,-/845,-
Pazo Barrantes Pazito Albariño	185,-/925,-
David Sautereau Sancerre Blanc	199,-/995,-

Rødvin

Les Alliés Pinot Noir	149,-/745,-
Guigal Cotes du Rhône	169,-/845,-
Borgogno Barbera d'Alba	179,-/895,-
Borgogno No Name	215,-/1075,-

Rosé

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

Alle viner inneholder sulfitt

Alkoholritt

Mineralvann	65,-
Ringi Éplémoust	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,-
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,-

TODAY'S
LUNCH
475,-

APÉRITIFF

Botter Prosecco DOC Extra Dry	149,-/895,-
Château Cazeau Crémant Bordeaux	165,-/995,-
Moët & Chandon Imperial Brut	215,-/1295,-

Hugo Spritz
189,-

White wine

Schloss Johannisberg 50° Riesling	159,-/795,-
Firestone Vineyard Private Reserve Chardonnay	169,-/845,-
Pazo Barrantes Pazito Albariño	185,-/925,-
David Sautereau Sancerre Blanc	199,-/995,-

Red wine

Les Alliés Pinot Noir	149,-/745,-
Guigal Cotes du Rhône	169,-/845,-
Borgogno Barbera d'Alba	179,-/895,-
Borgogno No Name	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,-