# STARTERS

**OYSTERS** ponzu, lemon verbena (molluscs, sulfites, soya, gluten) 85/each
*Wine recommendation - Moët&Chandon Imperial Brut - 225,- per glass*

**BEEF CARPACCIO** pickled shimeji mushrooms, ´nduja mayonnaise, capers, hazelnuts, rocket and parmesan (milk, sulfites, egg, mustard, nuts) 235
*Wine recommendation - Les Alliés Pinot Noir - 159,- per glass*

**KALIX VENDACE ROE** whipped sour cream, lemon, red onion and toast (milk, fish, gluten) 425
*Wine recommendation - David Sautereau Sancerre Blanc - 199,- per glass*

# LIGHT DISHES

**GRILLED FOCACCIA** whipped butter (milk, gluten) 75

**MARINATED OLIVES** (sulfites) 85

**TRUFFLECROQUETTES** herbdip (sulfites, egg, mustard, gluten) 125

## Non-alcoholic

| | |
|---|---|
| Coca Cola/CocaColaZero/Fanta/Sprite | 65 |
| Ringi Eplemost | 89 |
| Lemonade | 99 |
| Klokk&Co Frippa | 129 |

## Mocktails

| | |
|---|---|
| Hibiscus Spritz | 129 |
| Pink Gin&Tonic | 129 |
| Amaretto sour 0.0 | 129 |

# CHEF `S CHOICE 995,-

**STARTER**
**PUMPKIN SOUP** pistachio cream, basil oil, spiced fregola (sulfites, nuts, gluten, milk)
*Wine recommendation - Schloss Johannisberg 50° Riesling- 159,- per glass*

**MAIN COURSE**
**HALIBUT** bergamot beurre blanc, sautéed fennel, cauliflower, capers, peas (sulfites, milk, fish)
*Wine recommendation - David Sautereau Sancerre - 199,- per glass*
-OR-
**ROASTED PORK BELLY** celeriac purée, kimchi, apple, sichuan sauce (sulfites, milk, gluten, fish, shellfish)
*Wine recommendation - Borgogno Barbera d´Alba - 179,- per glass*

**DESSERT**
**CREMA CATALANA** citrus salad (milk, egg)
*Wine recommendation - Haider Chardonnay Beerensaulese - 139,- per glass*

# MAIN COURSES

**GRILLED AUBERGINE** sun-dried tomatoes, goatcheesecream, walnuts, basil oil (sulfites, milk, gluten, nuts) 295
*Wine recommendation - David Sautereau Sancerre Blanc - 199,- per glass*

**ROASTED PORK BELLY** celeriac purée, kimchi, apple, sichuan sauce, pork belly from A. Idsøe (sulfites, milk, gluten, fish, shellfish) 445
*Wine recommendation - Borgogno Barbera d´Alba - 179,- per glass*

**SAFFRON RISOTTO** scallops, razor clams, scampi (sulfites, milk, celery, molluscs, shellfish) 485
*Wine recommendation - Louis Moreau Chablis - 189,- per glass*

**MONKFISH** linguine in white wine sauce, chili crunch, pumpkin (fish, milk, sulfites, gluten, soya) 535
*Wine recommendation - Louis Latour Chardonnay - 179,- per glass*

**GRILLED ENTRECÔTE** garlic and herb mushroom, french fries and béarnaise sauce (sulfites, milk) 565
*Wine recommendation - Borgogno Langhe Nebbiolo No Name - 215,- per glass*

# DESSERTS

**CHOCOLATE MOUSSE** gingerbreadcrumbleanddates (egg, milk, sulfites, gluten) 185
*Wine recommendation - Graham´s 10 Years Old Tawny - 169,- per glass*

**PLUM AND ALMOND CREAM TARTLET** tamarind mousse, mandarin sorbet (milk, nuts, egg, gluten) 185
*Wine recommendation - Château Lafon Sauternes - 159,- per glass*

**CREMA CATALANA** citrus salad (milk, egg) 185
*Wine recommendation - Haider Chardonnay Beerensaulese - 139,- per glass*

**WARM CHOCOLATE CAKE** passion fruit and salted caramel ice cream (milk, egg, gluten) 185
*Wine recommendation - Steffano Accordini Recite della Valpolicella - 159,- perglass*

## White wine

| | |
|---|---|
| SchlossJohannisberg 50° Riesling | 159/ |
| Louis Latour Bourgogne Chardonnay | 795 |
| Domaine Louis Moreau Chablis | 179/895 |
| DavidSautereau Sancerre Blanc | 189/945 |
| | 199/995 |

## Red wine

| | |
|---|---|
| LesAlliésPinot Noir | 159/ 795 |
| Guigal Cotes du Rhône | 169/845 |
| Borgogno Barbera d´Alba | 179/895 |
| Borgogno Langhe Nebbiolo No Name | 215/1075 |

## Rosé wine

| | |
|---|---|
| ThePale RosébySacha Lichine | 149/ 745 |
| Minuty M Rosé | 179/895 |

*All wines contains sulfites*

## Draft beer

| | |
|---|---|
| Carlsberg 0,5 | 159 |
| Corona 0,3 | 149 |
| Frydenlund Juicy IPA 0,5 | 169 |
| Brooklyn Lager 0,5 | 169 |
| Brooklyn EIPA 0,5 | 179 |

# STARTERS

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# CHEF `S CHOICE 995,-

**STARTER**
**SMOKED SALMON** petit pois, roe, polka beets and dill salad (sulfites, milk, fish)
*Wine recommendation - David Sautereau Sancerre Blanc - 199,- per glass*

**MAIN COURSE**
**VENISON TENDERLOIN** potato and Västerbotten cheese cake, brussels sprouts and lingonberry sauce (sulfites, milk, celery, egg)
*Wine recommendation - Guigal Cotes du Rhône - 169,- per glass*
-OR-
**ROASTED PORK BELLY** celeriac purée, kimchi, apple, Sichuan sauce (sulfites, milk, gluten, fish, shellfish)
*Wine recommendation - Borgogno Barbera d´Alba - 179,- per glass*

**DESSERT**
**CHOCOLATE MOUSSE** gingerbread crumble and dates (milk, egg, sulfites, gluten)
*Wine recommendation - Graham´s 10 Year Old Tawny - 169,- per glass*

# MAIN COURSES

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