

A LA CARTE

Water still or sparkling

- 10 kr. pr. person -

- Olives *50 kr. -*
- Saltet & roasted almonds *50 kr. -*
- Sourdough bread *50 kr. -*
- Piattone beans with anchovy & egg *115 kr. -*
- Battered fish with tartar sauce *115 kr. -*
- Cucumber salat with friggiteli pepper *105 kr. -*
- White asparagus, brown butter & sorrel *105 kr. -*
- Beef tartare with bone marrow & garlic scapes *115 kr. -*
 - Bavette, broccolini & romesco *215 kr. -*
 - Hake, braised fennel & peas *195 kr. -*
- Spring vegetables, new potatoes & nettle pesto *195 kr. -*
 - Pepper steak pie with mash & parsley *385 kr. -*
 - Cheese with chutney *100 kr. -*
 - Rice pudding, rhubarb & orange jam *85 kr. -*
 - Chocolate ganache & cherry *85 kr. -*

MENU

The whole table needs to buy the menu

3 courses for 295 kr.

Choose between:

Starter

- Beef tartare with bone marrow & garlic scapes -
- White asparagus, brown butter & sorrel -

Main

- Hake, braised fennel & peas -
- Spring vegetables, new potatoes and nettle pesto

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Dessert

- Cheese with chutney -
- Chocolate ganache & cherry -

Add sides to your mains:

- Sourdough bread *50 kr. -*
- Buttered potatoes *40 kr. -*
- Fried potatoes *40 kr. -*
- Side salad *40 kr. -*