

A LA CARTE

Water still or sparkling

- 10 kr. pr. person -

- Olives 50 kr. -*
- Saltet & roasted almonds 50 kr. -*
- Sourdough bread 50 kr. -*
- Cured ham, conference pear 105 kr. -*
- Haddock brandade, fresh peas & fennel 115 kr. -*
- Black pepper arancini w. parmesan sauce 105 kr.-*
- Courgettes with ajo blanco & basil 105 kr. -*
- Asparagus, egg yolk & XO sauce 105 kr. -*
- Pork cheeks & mash 215 kr. -*
- Prawns, chorizo and ramson 195 kr. -*
- Polenta with mushrooms & salsa verde 195 kr. -*
- Braised shortrib pie with mash & parsley 385 kr.-*
- Cheese with chutney 100 kr. -*
- Orange almond cake with rhubarb 85 kr. -*
- Chocolate cremeux, hazelnuts & whipped cream 85 kr. -*

MENU

The whole table needs to buy the menu

3 courses for 295 kr.

Choose between:

Starter

- Cured ham with conference pear -*
- Asparagus, egg yolk & XO sauce -*

Main

- Polenta with mushrooms & salsa -*
- Pork cheeks & mash -*

Dessert

- Cheese with chutney -*
- Orange almond cake with rhubarb -*

Add sides to your mains:

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

