

STARTERS

Tomato Carpaccio (V) 145

Vierge sauce, stracciatella, oregano, sun-dried tomatoes

Green Asparagus (V) 145

Lemon, fresh truffle, levain crisp

Mini Lobster Roll 165

Brioche, celery, lobster mayonnaise, spring onion

Green Gazpacho 225

Tomatoes, cucumber, shrimps and spicy crumble

Tuna tartar 145

Kimchiglaze, spring onion, sesame

Classic Steak Tartare Half - 175 / Full - 245

Dijonnaise, capers, shallots, cornichons, chives, cured egg yolk
(Full portion served with French fries)

Charcuterie 195

Truffle salami, pata negra

MAIN COURSE

Risotto (V) 325

White asparagus, almonds

Arctic Char 365

Sandefjord sauce, trout roe, fennel, chives, boiled potatoes

Iberico schnitzel 345

Red wine sauce, caper and anchovy butter and French fries

Iberico Secreto 375

Romesco sauce, smashed potatoes, salsa verde

FROM THE GRILL

Entrecôte (Swedish, grade 4+ marbling, 250 g) 425

Striploin (Argentina, grain-fed 200 days, 250 g) 395

Tuna steak 325

Flap steak 395

Beef Tenderloin 550

Sides

Caesar salad 55 - Green salad 45 - Tomato salad 65 - French fries 55 - New potatoes 45

Red wine sauce 35 - Pepper sauce 45 - Béarnaise sauce 45 - Truffle mayonnaise 35 - Chimichurri 45

DESSERTS

Yogurt Panna Cotta 115

Strawberry sorbet, rhubarb

Ice cream 115

Classic Crème Brûlée 105

Watermelon sorbet 130

Tequila 2 cl

Basque cheesecake 115