

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
Chef's choice

MAIN COURSE

- Pasta pesto (V) 275
Zucchini, parmesan and pine nuts
-
Arctic Char 365
Sandefjord sauce, trout roe, fennel, chives, boiled potatoes
-
Iberico schnitzel 345
Red wine sauce, caper and anchovy butter and French fries
-
Steak frits 375
Pepper sauce and French fries
-
Iberico Secreto 375
Romesco sauce, smashed potatoes, salsa verde

FROM THE GRILL

- Entrecôte (Swedish, grade 4+ marbling, 250 g) 425 (add on 100 on package menu)
Striploin (Argentina, grain-fed 200 days, 250 g) 395 (add on 50 on package menu)
Tuna steak 325
Flap steak 395
Beef Tenderloin 550 (add on 100 on package menu)

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 (add on 60 on package menu)
Tequila 2 cl
-
Basque cheesecake 115

If you have any questions about allergens or the origin of the meat - ask us!