

LUNCH MENU

B&H

WEEKLY LUNCH

GRILLED FLANK STEAK	185
Romesco - Chimichurri - Carli peppers - Roasted Potato	
BUTTER-POACHED POLLOCK FILET	185
Green peas - Shrimps - Hollandaise - Boiled potato	
RIBOLLITA	185
Cannellini beans - Fried cale - Parmesan - Croutons	

À LA CARTE

SNACKS

MAGELLAN GIGAS OYSTER	65/pc
TRUFFLE TOAST	145
Parmesan- & Polenta crème - Pickled kohlrabi - Black summer truffle	

STARTERS

PIKE PERCH CRUDO	220
Spicy fish & seafood sauce - Lemon - Coriander	
BEEF TARTARE	265
Egg yolk - Radish - Croutons - Mustard leaves - Brandy	

MAIN COURSES

DUCK RAVIOLI	345
Pecorino - Truffle - Fermented mushrooms	
SWEDISH DRY-AGED ENTRECÔTE	495
Bordelaise sauce - Braised shallots - Pan fried chard	
CORN-FED CHICKEN SALAD	220
Frisé salad - Feta cheese - Avocado - Silver onion	

DESSERTS

CRÉME CARAMEL	145
Vanilla - Caramel	
SUNCHOKE TIRAMISU	145
Jerusalem artichoke - Coffee - Cacao - Rum	



SPARKLING

	GL/BTL
S.A BLANC DE BLANCS, HENRIOT Champagne, France	195/995
S.A. CAVA, RUIDA DOMO Pendels, Spain	145/720

WHITE WINE

2022 VERDICCHIO VILLA BIANCHI, UMANI RONCHI Marche, Italy	145/635
2022 RIESLING AUS DEN LAGEN, A.CHRISTMANN Pfalz, Germany	160/795
2023 L CHABLIS, DOMAINE LAROCHE Burgundy, France	195/995

RED WINE

2022 CONNOISSEUR ROUGE, DOMAINE DE MENARD Côtes de Gascogne, France	145/635
2021 LE ORME BARBERA D'ASTI, MICHELE CHIARLO Piemonte, Italy	170/815
2020 PINOT NOIR, GRAVELLY FORD California, USA	195/995



BEER & CIDER

CARLSBERG EXPORT	87
Draught 33 cl	
KRONENBOURG 1664 BLANC	87
Draught 33 cl	
BROOKLYN STONEWALL INN IPA	92
Draught 33 cl	
NCB KELLERBIER UNFILTERED	97
Draught 33 cl	
AT SIX BRUNKEBERGS PILSNER	85
Bottle 33cl	
CARLSBERG HOF ORGANIC	82
Bottle 33cl	
GALIPETTE CIDRE	97
Bottle 33cl	

NON ALCOHOLIC

SODAS	45
GINGER BEER / PINK GRAPEFRUIT TONIC	55
COMPAGNIE DE LIMONADIERS SODA	65
VERJUS SPRITZ	95
NO WORRIES ALCOHOL FREE BEER	65

