

## WEEKLY DISHES

### Steamed Pollock fillet - 195

*Grilled cabbage - Blue mussel sauce - Bread crisp - Kombu*

### Steak minute - 195

*Black garlic emulsion - Leek - Roasted potato - Charred onion*

### Panzanella - 195

*Grilled baby gem lettuce - Watermelon - Croutons*

## À LA CARTE

### SNACKS

Magellan Gigas Oyster	65/Pc
<i>Lemon - tabasco - onion vinaigrette</i>	
Truffle Toast	95
<i>Parmesan- &amp; polenta crème - pickled kohlrabi - black truffle</i>	

### STARTERS

Tuna Carpaccio	145
<i>Orange dressing - whipped burrata - cucumber foam</i>	
Beef Tartare	145
<i>Gribiche sauce - anchovy paste - egg yolk jam - horseradish</i>	

### MAINS

Duck Ravioli	345
<i>Swedish pecorino - truffle - fermented mushroom sauce</i>	
Swedish Dry Aged Entrecote	495
<i>Red wine sauce - braised onion - seasonal pan fried greens</i>	
Corn-fed Chicken Salad	220
<i>Frisé salad - feta cheese - avocado - silver onion</i>	

### DESSERTS

French Toast	95
<i>Brioche - Lemon thyme - Apple - Vanilla ice cream</i>	

Add a Nordic Toast & Coffee/Tea for 125kr



## CHAMPAGNE & SPARKLING

S.A. Blanc de Blancs, Henriot 195/ 995  
*Champagne, Frankrike*

M.V. Cava Brut Tradition, Maset 155 / 750  
*Penedès, Spain*

## WHITE WINE

2023 Verdicchio Villa Bianchi, Umani Ronchi 150 / 725  
*Marche, Italy*

2022 Riesling Aus Den Lagen, A. Christmann 165 / 795  
*Phalz, Germany*

2023 L Chablis, Domaine Laroche 195 / 995  
*Burgundy, France*

## RED WINE

2022 Connoisseur Rouge, Domaine de Ménard 150 / 725  
*Côtes de Gascogne, France*

2023 Côtes du Rhône Les Albizzias, D. Saint-Etienne 165 / 795  
*Rhône, France*

2021 Pinot Noir Henk, Oakridge 195 / 995  
*Yarra Valley, Australia*

## DRAUGHT BEER

Brooklyn Stonewall IPA	94	Carlsberg Export	89
Kronenbourg Blanc	89	NCB Kellerbier	97

## NON-ALCOHOLIC

Nordaq Fresh	45	Pepsi, Pepsi Max	52
Juice	55	Zingo, 7-Up	52
Ginger Beer	55	Pink Grapefruit Soda	55
Non-alcoholic Beer	65	Verjus Spritz	95

