

WEEKLY DISHES

Basil-baked pollock fillet - 195

Romesco sauce - Zucchini - Grilled peppers - Roasted potatoes

Cajun deep-fried chicken thigh fillet - 195

Spicy ranch dressing - Crispy potatoes - Avocado

Fresh potatoes - 195

Cured egg yolk - Tempura-fried onion - Tangy butter sauce

À LA CARTE

SNACKS

Magellan Gigas Oyster

65/Pc

Lemon - Tabasco vinaigrette - Onion

La Truffière

95

Truffle - Almnäs Tegel - Seasonal mushrooms

STARTERS

Grilled Scallop

165

Scallop mousseline - Filled morel - White asparagus

Beef Tartare

145

Egg yolk jam - Red wine sauce - Basque Chilli

MAINS

Handkerchief Pasta

365

Poultry ragu - Pickled onions - Parmesan

Swedish Dry Aged Entrecote

525

Cafe de paris - Red wine jus - Chard

Corn-fed Chicken Salad

220

Frisé salad - feta cheese - avocado - silver onion

DESSERTS

French Toast

95

Brioche - Lemon thyme - Apple - Vanilla ice cream

Add a French Toast & Coffee/Tea for 125kr



CHAMPAGNE & SPARKLING

S.A. Brut Souvrain, Henriot	195 / 995
<i>Champagne, France</i>	

M.V. Cava Brut Tradition, Maset	155 / 750
<i>Penedès, Spain</i>	

WHITE WINE

2023 Verdicchio Villa Bianchi, Umani Ronchi	150 / 725
<i>Marche, Italy</i>	

2022 Riesling QBA Trocken, Weingut Kaufmann	165 / 795
<i>Rheingau, Germany</i>	

2023 L Chablis, Domaine Laroche	195 / 995
<i>Burgundy, France</i>	

RED WINE

2022 Connoisseur Rouge, Domaine de Ménard	150 / 725
<i>Côtes de Gascogne, France</i>	

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

2022 “The daily August” Pinot Noir, A. Kessler	195 / 995
<i>Rheingau, Germany</i>	

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

