

4 COURSE MENU

chosen by our chefs

395kr

PLEASE NOTICE THESE MUST BE ORDERED BY THE WHOLE TABLE

BEER PAIRING

3 glasses (20cl)

120kr

6 COURSE MENU

chosen by our chefs

595kr

PLEASE NOTICE THESE MUST BE ORDERED BY THE WHOLE TABLE

BEER PAIRING

5 glasses (20cl)

185kr

HOME MADE SCHNAPPS PAIRING

3 shots (5cl)

250kr

FROM THE SEA

SNACK SELECTION CHOSEN BY OUR CHEFS

95kr

6 OYSTERS

red onions & red wine vinegar

185kr

SCALLOP CEVICHE

red grapefruit, thai basil, soy

130kr

BRILL

mussel blanquette, pickled kohlrabi, roasted artichokes

165kr

FROM THE LAND

DUCK CROQUETTES

cherry & red port gel, smoked almonds
75kr

BEEF TARTAR

ceps, cheese cream, capers
single 120kr/double 195kr

BRAISED PORK SHANK

thyme roasted carrot, kale, pickled lovage, pepper sauce
195kr

BEEF

black garlic, mini leeks with truffle oil, croquette, pepper sauce,
black winter truffle
235kr

CELARIAC

fried sage, brown butter sauce, hazelnuts
150kr

SWEETS

PEAR

pear sorbet, earl grey, hazelnuts, bergamot
90kr

STICKY TOFFEE PUDDING

yuzu ice-cream, butterscotch sauce
110kr

CHEESE BOARD

3 types of cheese, pear purée, butter fried rye bread
95kr

ORDER YOUR FAVOURITE COFFEE OR TEA WITH CHOCOLATE CARAMEL

price of coffee + 30kr

Please let us know if you have any food allergies or special dietary needs and note that all menu items are subject to change.