



LUNCH A LA CARTE

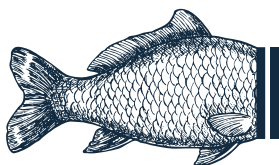
STARTER

Steak tartare 149
flavored with lemon oil and cider vinegar mustard,
tangy dill mayo, pommes allumettes and dill

Crumbly goat cheese 135
beets, salad, roasted seeds, croutons, radishes,
tarragon & honey dressing

LUNCH WINE OF THE WEEK

100:-



TODAY'S LUNCH

served between 11.30 - 14.30

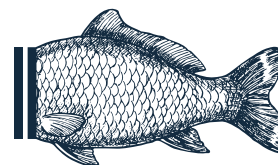
159:-

MONDAY - WEDNESDAY

Fried meat patties
pressed cucumber, lingonberries,
parsley potatoes, cream sauce

Roasted pointed cabbage
fennel, almonds, potatoes,
Danish cress, Sandefjord sauce

Today's catch
pointed cabbage, fennel, potato purée,
dill, Sandefjord sauce



THURSDAY - FRIDAY

Slow-cooked chuck roast
potato salad, tomato,
truffle mayonnaise, red wine jus

Potato gnocchi
spring vegetables, chervil,
zucchini, truffle mayonnaise

Today's catch
shrimp, cucumber, dill potatoes,
chopped egg, browned butter

SNACKS

Marinated nocellara olives 45
Mixed nuts 55
Fried new potatoes, aged cheese,
parsley & truffle mayonnaise 95
"Starke Oskar" beer sausage 75
Oysters au naturel 35/pc
Dill chips with bleak roe, smetana, pickled onion & cress 170

DESSERT

Coffee treat 55
Crème Brûlée 95

