



EVENING MENU

STARTERS

HOMEMADE BREAD PR. PERSON 30 KR.

Heirloom tomatoes – watermelon – kalamata olives – red onion – 85 kr.

Tempura of courgetteflur – stracciatella – piment d’espelet – 105 kr.

Carpaccio of beef tenderloin – parmasan – pine nuts – 12y balsamico – 145 kr.

Bretagnes fishsoup – sea bass – mussels – langoustine – squide – 225 kr.

Crudo of sea bass – cherry – lime – piment d’espelet – 138 kr.

Langoustine tatare – stracciatella – peas – spicy buckwheat – 135 kr.

Grilled Langoustine a la planche – tomato – basil – sauce vierge – 138 kr.

MAIN COURSE

Moules marinere – 145 kr.

Linguine – truffle – parmesan – chanterelles – 185 kr.

Plaice fried on the bone – peas – grilled salad – mussel sauce – 245 kr.

Bøf au poivre – peppersauce – pommes allumettes – 275 kr.

Stegt Poussin – courget – eggplant – tomato & jus grass sauce – 185 kr.

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Min 2 persons

Paella – squide – langoustine – sea bass – mussels – 285 kr.

CHEESE

Selection of european cheeses – preserve – toasted bread – 145 kr.

DESSERTS

Pavlova – blackcurrant – yogurt – yuzu – 145 kr.

Craquelin – pistachio icecream – pralin w/ chocolate – 135 kr.

Affogato – espresso – vanilla icecream – caramel – haszelnut – 105 kr.

