



EVENING MENU

SNACKS

- Tapioka chip - kimchi mayo - cress - 65 kr.
Jamon Iberico - fig honey - Havgus - 125 kr.
3 pcs. Oysters sentinelle - redvine vinaigrette - 195 kr.
Croquette of the season - sauce parisienne - 65 kr.

GARDEMANAGER

- Cured beef carpaccio - mushrooms - parmesan - 155 kr.
Moules frites - aioli - 175 kr.
Tatar of cured salmon & scallops - buttermilk - cucumber - 175 kr.
Caesar salad - gambas pil pil - croutons - 165 kr.

HOT DISHES

- Seared Halibut - lovage blanquette sauce - horseradish - spinach - 195 kr.
Pasta Strozapretti - cream of chantarel - parmesan - 185 kr.
Poussin - foumed sauce of chicken & lobster - green peas - 195 kr.
Tournedos of beef tenderloin - chimichuri - asparagus - Sauce bernaice - 295 kr.
Additional purchase pommes pont neuf - 45 kr.

CHEESE

- Selected cheeses - jam - rye toast & crackers - 165 kr.

DESSERTS

- Pavlova - danish strawberries - white chocolate - 145 kr
Gooseberry melange - salted caramel crumble - vanilla icecream - 135 kr.
Affogato - espresso - vanilla ice cream - 75 kr.
Petit four 2 pcs - 55 kr.

