

CORK

- Our Kitchen closes at 22.00, except for olives & almonds -

SNACKS

Olives	35 kr
Salted almonds	45 kr
Homemade bread w. olive oil	35 kr

OYSTERS & SEAFOOD

Oysters of the day w. mignonette & lemon (1 / 6)	40 / 220 kr
<i>Wine suggestion: À l'Aube de la Côte des Bar, 2017, Blend, Louise Brison, Champagne</i>	185 kr
Can of anchovies w. toasted bread & mayo	110 kr
<i>Wine suggestion: Riesling Trocken, 2023, Melsheimer, Mosel</i>	95 kr
Can of mussels w. toasted bread & mayo	110 kr
<i>Wine suggestion: Blanc, 2022, Blend, Domaine de Majas, Côtes Catalanes</i>	85 kr
Can of sea sprat smoked in heather & camomile w. toasted bread & mayo	110 kr
<i>Wine suggestion: Drum Bun, 2021, Fetească Regală, Weingut Edgar Brutler, Transylvania (orange)</i>	95 kr

MEAT & CHEESE

36 month Iberico ham	145 kr
3 types of charcuterie w. cornichons	110 kr
<i>Wine suggestion: Resiste, 2022, Blend, Lise & Bertrand Jousset, Loire</i>	95 kr
Paté Forestière w. mushrooms, cornichon & mustard	95 kr
<i>Wine suggestion: Langhe Nebbiolo, 2022, Agnelli Viassone, Piemonte</i>	135 kr
Burrata w. preserved cime di rapa, basil oil & pangrattato	115 kr
<i>Wine suggestion: Keep on Punching, 2023, Chenin Blanc, Testalonga, Swartland</i>	95 kr
Toasted cheese sandwich w. mortadella & a small salad	105 kr
<i>Wine suggestion: Bourgogne Aligoté, 2022, Domaine Arlaud, Bourgogne</i>	135 kr
3 types of cheese w. compote	110 kr
<i>Wine suggestion: Chardonnay 'Fonteneille', 2020, Domaine de la Pinte, Jura</i>	155 kr

SEASONAL DISHES

Salad of rocket, roasted courgette & fennel, almonds & croutons w. tarragon vinaigrette	115 kr
<i>Wine suggestion: Principia Mathematica, 2022, Xarello, Alemany i Corrio, Penedès</i>	110 kr
Chicken fricassé w. asparagus, new potatoes & spring onions	165 kr
<i>Wine suggestion: Bourgogne Rouge 'Sois Sage', 2023, Pinot Noir, J H Won Aubert, Bourgogne</i>	165 kr

DESSERT

Lemon & polenta cake w. rhubarb syrup, creme fraiche & almonds	85 kr
<i>Wine suggestion: Riesling Spätlese 'Niederberg Helden', 2019, Schloss Lieser, Mosel</i>	145 kr

3 COURSE MENU

Burrata - Chicken - Polenta cake	295 kr
3 glass wine menu	395 kr

- Please inform staff about any allergies -