

STARTERS

MOZZARELLA

14.90 €

Deep-fried mini mozzarella served with butter-fried wild mushrooms, brown butter powder, poor man's truffle and roasted hazelnut vinaigrette (G, V)

TOAST SKAGEN

15.90 €

Hand peeled prawns mixed with mayonnaise, dill, red onions and lemon on toast, topped with whitefish roe (L)

SCALLOP

15.90 €

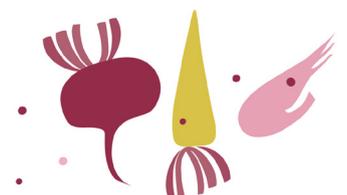
Beetroot-cured scallop served with pickled sugar kelp, butter-baked kohlrabi, lemon vinaigrette and deep-fried capers (G, L)

BEEF TATAKI

15.90 €

Quick-seared Finnish fillet of beef served with deep-fried egg yolk, white fish roe, pickled silver onion and grated horseradish on a sourdough bread (L)

G = gluten free
L = lactose free
V = vegetarian



MAIN COURSES

BEANS AND FETA CHEESE

25.50 €

Feta cheese gratinéed bean terrine served with feta cheese crème, chili mayonnaise and panzanella salad with tomatoes, cucumber, olives, puy lentils and sourdough croutons (V)

GILTHEAD SEABREAM

35.50 €

Butterfried fillets of gilthead seabream served with rainbow trout roe, jalapeño mayonnaise, pickled savoy cabbage, spring onions, roasted pumpkin and deep-fried baby potatoes (G, L)

SALMON

38.00 €

Grilled salmon back served with wild garlic hollandaise, butter-fried vegetables, seaweed chips and potato purée flavored with brown butter (G, L)

DUCK BREAST

36.90 €

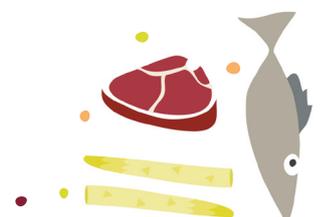
Pan-fried French duck breast served with port wine gravy, sage butter, roasted carrot purée, butter-fried wax beans, romanesco and roasted sweet potato (G, L)

FILLET OF BEEF

39.50 €

Pan-fried peppered Finnish fillet of beef served with roasted garlic butter, red wine gravy, grilled green asparagus and pan-fried potatoes (G, L)

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CHEESE

BRILLAT SAVARIN

15.90 €

Whipped Brillat Savarin served with Huså cripsbread, fig marmalade rosemary syrup and roasted walnuts

DESSERTS

BLUEBERRY

14.90 €

Blueberry crème served with cardamom cake, sugared blueberries, vanilla ice cream and lemon meringue (G, L)

CHOCOLATE

14.90 €

Dark chocolate fondant with milk chocolate ganache, raspberry sorbet, chocolate crumbs and whipped vanilla cream (L)

BLONDIE

14.90 €

White chocolate mud cake served with vanilla marinated peach, lemon mousse and roasted almond (G)

ICE CREAM OR SORBET

5.00 €
/scoop

We have different sorts of home made ice cream, ask your waiter for tonight's flavours (G)

CHOCOLATE PRALINES

3.50 €
/ piece

We have different sorts of home made pralines, ask your waiter for tonight's flavours (G)

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À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

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MOZZARELLA 14.90 €

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TOAST SKAGEN 15.90 €

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SCALLOP 15.90 €

Beetroot-cured scallop served with pickled sugar kelp, butter baked kohlrabi, lemon vinaigrette and deep-fried capers (G, L)

BEEF TATAKI 15.90 €

Quick-seared Finnish fillet of beef served with deep-fried egg yolk, white fish roe, pickled silver onion and grated horseradish on a sourdough bread (L)

DESSERTS

BLUEBERRY 14.90 €

Blueberry crème served with cardamom cake, sugared blueberries, vanilla ice cream and lemon meringue (G, L)

CHOCOLATE 14.90 €

Dark chocolate fondant with milk chocolate ganache, raspberry sorbet, chocolate crumbs and whipped vanilla cream (L)

BLONDIE 14.90 €

White chocolate mud cake served with vanilla marinated peach, lemon mousse and roasted almond (G)

ICE CREAM OR SORBET 5.00 €

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CHOCOLATE PRALINES 3.50 €

We have different sorts of home made pralines, ask your waiter for tonight's flavours (G)

MAIN COURSES

BEANS AND FETA CHEESE 25.50 €

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GILTHEAD SEABREAM 35.50 €

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FILLET OF BEEF 39.90 €

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CHEESE

BRILLAT SAVARIN 15.90 €

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