

STARTERS

BEETROOT TARTAR

13.90 €

Beetroot tartar with chimichurri, shallots, tomato, sesame seeds, fried onions and soy mayonnaise (L, V)

TOAST SKAGEN

14.90 €

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

SALMON

15.50 €

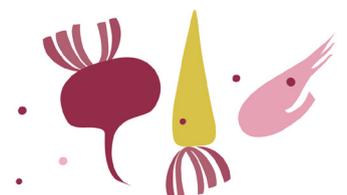
Beetroot cured salmon with mustard-pickled fennel, sour cream, pickled potatoes and black bread croutons (L)

TATAKI

15.50 €

Lightly smoked tataki of local beef with grated poor man's truffle, pickled silver onion, marinated mushroom, fried sourdough, sesame and soy mayonnaise (L)

G = gluten free
L = lactose free
M = milk free
V = vegan



MAIN COURSES

RED CABBAGE

25.00 €

Grilled yuzu marinated red cabbage served with vegan demi glace, salsa with asparagus, pomegranate and black beans and a lukewarm vegetables and potato salad (G, M, V)

PERCH

35.50 €

Butter-fried perch fillets with anchovy-spiced white wine sauce, fermented white asparagus, capers, new potatoes with dill and chives (L)

TUNA

36.50 €

Grilled tuna with sweet potatoe- and coconut puree, sweet jalapeno salsa, chimichurri vegetables and tapioca crisp (G, M)

VEAL ENTRECÔTE

36.00 €

Grilled lemon and thyme marinated Dutch veal entrecôte with lemon-flavored red wine sauce, grilled asparagus and butter fried potatoes (G, L)

FILLET OF BEEF

38.00 €

Grilled fillet of beef from Finland/Åland Islands with garlic butter, red wine sauce, baked endive salad, semi-dried tomato and cumin baked potatoes (G, L)

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CHEESE

DRUNKEN DOG

16.00 €

Red washed rind, blue and whiskey flavoured white mold cheese from Trolldhede dairy, served with roasted fruit and nut bread, Breton wheat crackers and Elin's rhubarb marmalade

DESSERTS

SUMMER DREAM

14.50 €

Strawberry compote, crushed dream cookies, old-fashioned vanilla ice cream, fresh strawberries whipped cream and meringue

LICORICE AND LEMON

14.50 €

Licorice fudge with lemon mousse, licorice flakes, lemon curd and caramelized white chocolate (G, L)

CHOCOLATE AND RASPBERRY

14.50 €

Dark chocolate mousse served with savoiardi biscuits marinated in Diplomático Reserva Exclusiva rum, raspberry sorbet and fresh raspberries (L)

ICE CREAM OR SORBET

4.50 €
/scoop

We make different sorts of home made ice cream and sorbets, ask your waiter for the flavours available tonight (G)

CHOCOLATE PRALINES

2.90 €
/piece

Delicious pralines with different flavours (G)

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À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

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ICE CREAM OR SORBET 4.50 € / scoop

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