

STARTERS

BRUSSELS SPROUT

13.90 €

Tempura fried brussels sprouts served with ponzu sauce, sesame mayonnaise, lime and cabbage powder (V, M)

TOAST SKAGEN

14.90 €

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

BLINI

14.90 €

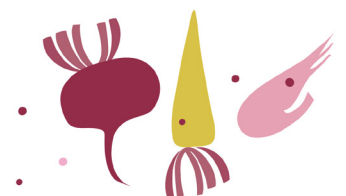
Blini served with whitefish roe, whipped smetana, finely chopped red onions and a slice of lemon (L)

BEEF TARTARE

15.50 €

Gin and juniper cured beef tartare from Finland, served with a Jerusalem artichoke soup, smoked parmesan cream and topped with fried sourdough breadcrumbs (L)

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



MAIN COURSES

BEETS

25.00 €

Oven-baked and fried yellow beets, chioggia beets and beetroots served with a tomato consommé, roasted chick peas, soya beans, cress, charred onion mayonnaise and rösti potatoes (G, M, V)

COD

36.00 €

Pan fried cod served white wine sauce with mussels, sour creme pickled butter fried cabbage, heart salad and Jerusalem artichoke puree (G, L)

SALMON

34.00 €

Grilled salmon fillet served with sea food risotto, smoked shellfish foam, parmesan, dill roasted carrots and citronette (G, L)

TENDER STRIP STEAK

32.00 €

Grilled tender strip steak from Scotland with jalapeno gravy, dill pickled roasted baby onions, spruce shoot vinaigrette and smoked potato puré (G)

FILLET OF BEEF

38.00 €

Grilled fillet of beef from Finland with tarragon flavoured whipped brown butter, red wine sauce, Bellaverde broccoli and pan fried potatoes seasoned with thyme (G, L)

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CHEESE

WÄTTEROS GOAT CHEESE

15.00 €

Honey and rosemary gratinated goat cheese from Wätteros, served with crumbs from digestive crackers and rosemary flavoured ice cream

DESSERTS

PEAR

14.50 €

Pear cooked in vanilla, sugar and prosecco served with lemon creme, oat crunch and butter scotch flakes (L)

VANILLA PARFAIT

14.50 €

Vanilla parfait with butterscotch topping served with raw stirred blueberries, caramelised hazelnuts and blue berry sorbet (L, G)

CHOCOLATE AND MINT

14.50 €

Dark chocolate mousse, soft chocolate brownie, mint ganache and mint ice cream

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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CHOCOLATE AND MINT 14.50 €

Dark chocolate mousse, soft chocolate brownie, mint ganache and mint ice cream (G)

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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