



## SNACKS

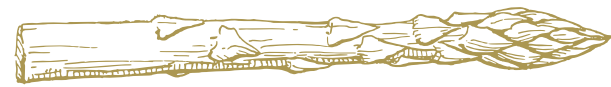
- THOUSAND-LAYER POTATOES (F, M, SU)** . . . . 95  
Four pieces of thousand-layer potatoes with crème fraîche and vendace roe
- FERMENTED POTATO SNACK (E, SU)**  
Crispy potatoes with parsley ketchup and aioli . 145
- TACOS (E, F, MU, S, SH, SU, W)** . . . . .160  
Two pieces of fried Nordic gyoza with shrimp, crab and chili mayo
- CHARCUTERIE (SU, W)** . . . . . 295  
Variation of cold cuts with cornichons, olives and crispy bread
- CAVIAR SELECTION 30g (F, M)**  
Kalix vendace roe. . . . . 275  
Beluga caviar . . . . . 995  
Served with potato rösti, whipped crème fraîche and finely chopped red onion

## DESSERTS

- ICE CREAM AND/OR SORBET (E, M)** . . . . . 95  
Chef's choice of home made ice cream and/or sorbet  
*Malvirà Birbét Brachetto, Piedmont, Italy (E, SU)*  
150
- CHOCOLATE & BASIL (E, M, W)** . . . . . 175  
White chocolate mousse, raspberry parfait, basil and vanilla crunch  
*Sobrero Moscato d'Asti, Piedmont, Italy (E, SU)*  
150
- CRÈME BRÛLÉE (E, M, SU) VEGETARIAN** . . . . 175  
Served with fresh berries  
*Chateau Graves Sauternes, Bordeaux, France (E, SU)*  
150
- GRILLED PLUMS (W) VEGAN** . . . . . 175  
With coconut ice cream and dark chocolate  
*Malvirà Birbét Brachetto, Piedmont, Italy (E, SU)*  
150
- STRAWBERRY (E, M) VEGETARIAN** . . . . .175  
Fresh mountain sour milk ice cream, blueberry meringue, goat cheese and yoghurt  
*Sobrero Moscato d'Asti, Piedmont, Italy (E, SU)*  
150
- RHUBARB TARTELET (E, M, SU, W)** . . . . . 175  
Lemon curd and vanilla baked rhubarb  
*Selbach-Oster Riesling, Mosel, Germany (E, SU)*  
150
- SELECTION OF CHEESES (M, SU, W)** . . . . . 245  
Daily selection of cheese, crispy bread and condiments  
*Niepoort Late Bottled Vintage, Duoro e Porto, Portugal (E, SU)*  
150

## STARTERS

- WATERMELON VEGETARIAN, can be VEGAN (M, R, SU)** . . . . . 225  
Served with cream cheese, basil oil, mint and rye bread  
*Brut, Lacroix Dunesse Champagne (E, SU)* 245
- BUFFALO BURRATA (M, SU, W)** . . . . . 265  
With grilled peach, Serrano ham, basil and croutons  
*Vietti Roero Arneis, Piedmont, Italy (E, SU)* 235
- TOAST SKAGEN (E, F, M, MU, SH, SU, W)** . . . . . 265  
Shrimp, horseradish, mayo, dill and lemon *add Kalix vendace roe 30g +125*  
*Pouco-Comum Alvarinho, Quinta da Lixa, Portugal (E, SU)* 185
- HALIBUT CROQUETTE (E, F, M, SU, W)** . . . . . 265  
Served with white wine sauce with spinach and green peas  
*Nuiton-Beaunoy Côte d'Or Chardonnay, Bourgogne, France (E, SU)* 200
- VEAL TARTARE (E, M, MU, SU)** . . . . . 265  
With herb mayo, cucumber, confit egg yolk and hard cheese from Valdres  
*Hans Geissler Riesling Dry, Mosel, Germany (E, SU)* 180



## MAINS

- RISOTTO (M, SU) VEGETARIAN** . . . . . 335  
With green peas, asparagus, pine nuts and parmesan  
*Hans Geissler Riesling Dry, Mosel, Germany (E, SU)* 180
- SALT-BAKED SWEDE VEGETARIAN (E, M, HA, SU)** . . . . . 335  
Served with goat cheese, coriander cress, hazelnuts and brown butter hollandaise  
*Nuiton-Beaunoy Côte d'Or Chardonnay, Bourgogne, France (E, SU)* 200
- PASTA VONGOLE (E, M, ML, SU, W)** . . . . . 355  
Linguine, Vongole, sun-dried tomatoes, chilli, garlic, butter and lemon  
*Hans Geissler Riesling Dry, Mosel, Germany (E, SU)* 180
- COD (F, M, SU)** . . . . . 495  
Served with grilled white wine sauce, green asparagus, carrot, smoked rainbow trout roe and side potatoes  
*Pouco-Comum Alvarinho, Quinta da Lixa, Portugal (E, SU)* 185
- VEAL SCHNITZEL (E, F, M, MU, SU, W)** . . . . . 495  
Herb butter, sun-dried tomatoes, capers, anchovies and potato salad  
*Allegrini Valpolicella, Veneto, Italy (E, SU)* 180
- BEEF TENDERLOIN (E, M, SU)** . . . . . 545  
Beef tenderloin, summer cabbage, baby carrot, port wine sauce and side potatoes  
*Franck Balthazar Côtes-du-Rhône, Côtes du Rhône, France (E, SU)* 215



## SIGNATURE

- PORTERHOUSE STEAK\* 800g (E, M, MU, SU)** . . . . . 1595  
With broccolini, french fries, port wine sauce and béarnaise sauce  
*Dalamára Naoussa, Naoussa, Greece (E, SU)* 235

\* Serves 2 people, minimum 30 minutes to prepare to perfection. During this time, we recommend you to have something nice in your glass.



## BARTENDER'S SIGNATURE

<b>Velvet limoncello (E)</b> ..... 195 Limoncello, Disaronno, mango and lemon
<b>Summer bird (E)</b> ..... 195 Havana 3, Campari, peach and lemon
<b>Lychee bloom (E)</b> ..... 195 Havana 3, lychee, coconut, blueberry and lime

<b>Pink spritz (E, SU)</b> ..... 195 Harahorn Pink gin, spiced red berries, prosecco and soda
<b>Strawberry spritz (E, SU)</b> ..... 195 Limoncello, strawberry, prosecco and soda
<b>Irish spritz (E, SU)</b> ..... 195 Jameson, elderflower, prosecco and soda

## SPARKLING

<b>Prosecco Extra Brut, Contesse, Treviso, Italy (E, SU)</b> .. 158/845/3070 (300 CL)
<b>Lacroix Dunesse Brut, Champagne, France (E, SU)</b> ..... 240/1395
<b>Veuve Clicquot, Brut, Champagne, France (E, SU)</b> ..... 1570
<b>Nathalie Falmet, Brut, Champagne, France (E, SU)</b> ..... 1600
<b>Ruinart Blanc de Blancs, Champagne, France (E, SU)</b> ..... 2070

## MOCKTAILS

<b>Kiwi elixir</b> ..... 130 Kiwi, elderflower, lemon and soda
<b>Peach splash</b> ..... 130 Peach, spiced red berries, lemon and soda
<b>Pineapple passion</b> ..... 130 Pineapple, orange, passionfruit and lemon

## WHITE WINE

<b>Fusser, Blanc de Pinot Noir, Pfalz, Germany (E, SU)</b> ..... 1055
<b>Poggio al Tesoro Solosole Vermentino, Bolgheri, Italy (E, SU)</b> ..... 1235
<b>Domaine Billaud Simon, Chablis, Burgundy, France (E, SU)</b> ..... 1330
<b>Domaine Vacheron, Sancerre, Loire, France (E, SU)</b> ..... 1335
<b>Weingut Winter, Riesling Kloppberg GG, Rheinessen, Germany (E, SU)</b> ..... 1485
<b>Benjamin Leroux Bourgogne Blanc, Burgundy, France (E, SU)</b> ..... 1840
<b>Sandhi, Sanford &amp; Benedict Chardonnay, California, USA (E, SU)</b> ..... 2070
<b>Julien Brocard, Chablis Grand Cru 'Les Preuses', Burgundy, France (E, SU)</b> ..... 2840

## BEER & CIDER

### DRAFT

<b>Carlsberg 40cl (BA)</b> ..... 140
<b>Kronenbourg 1664 Blanc 40cl (BA, W)</b> ..... 163
<b>Paulaner 50cl (BA)</b> ..... 170

### BOTTLE

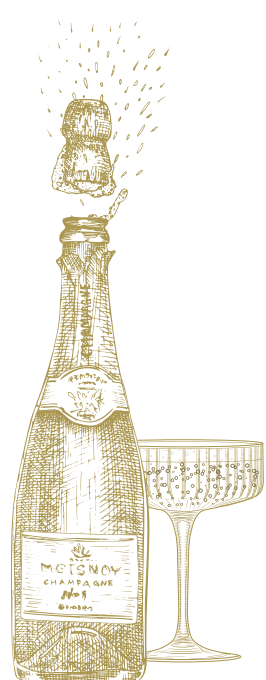
<b>Birra Poretti Premium Lager 33cl 5% (BA)</b> ..... 163
<b>To ØI Snuble Juice Session IPA 33cl 4,5% (BA, O)</b> ..... 163
<b>Somersby 33cl 4,5% (SU)</b> ..... 163
<b>Crabbie's Ginger Beer 33cl 4% (SU)</b> ..... 163
<b>Paulaner Weissbier 50cl 5,5% (BA, W)</b> ..... 170
<b>Paulaner Münchner Hell 50cl 4,9% (BA, W)</b> ..... 170
<b>Westmalle Trappist Dubbel 33cl 7% (BA)</b> ..... 170

## RED WINE

<b>Scalunera Etna Rosso, Torre Mora, Sicily, Italy (E, SU)</b> ..... 1025
<b>Travaglini, Gattinara, Piedmont, Italy (E, SU)</b> ..... 1074
<b>Justin Girardin, Bourgogne Pinot Noir, Burgundy, France (E, SU)</b> ..... 1235
<b>R. López de Heredia, Viña Tondonia Reserva, Rioja, Spain (E, SU)</b> ..... 1385
<b>Lucien Muzard &amp; Fils, Bourgogne Rouge, Burgundy, France (E, SU)</b> ..... 1405
<b>San Polo, Brunello di Montalcino, Tuscany, Italy France (E, SU)</b> ..... 2025
<b>Oddero Barolo, Piedmont, Italy France (E, SU)</b> ..... 2040
<b>Vega Sicila, Alion 2018, Ribera del Duero, Spain France (E, SU)</b> ..... 2570

## ALCOHOL FREE

<b>Three Cents Ginger Beer</b> ..... 68
<b>Coca Cola, Cola Zero, Pepsi Max, Fanta, Sprite, Solo</b> ..... 72
<b>Puntervold Eplemost</b> ..... 72/170(69 CL)
<b>Redbull, Redbull Sugar Free, Redbull Tropical</b> ..... 75
<b>Carlsberg Non-Alcoholic (BA)</b> ..... 79
<b>Kronenbourg Blanc 1664 Non-Alcoholic (BA, W)</b> ..... 95
<b>Himmelstund Eplecider</b> ..... 95



## COFFEE & TEA

<b>Coffee</b> ..... 45
<b>Tea</b> ..... 45
<b>Espresso</b> ..... 49
<b>Double espresso</b> ..... 55
<b>Americano</b> ..... 55
<b>Cappuccino (M)</b> ..... 55
<b>Cortado (M)</b> ..... 55
<b>Macchiato (M)</b> ..... 55
<b>Caffe Latte (M)</b> ..... 60

## "MUST HAVE"

<b>Mint sour (E)</b> ..... 195 Harahorn gin, Havana 7, mint, lime and ginger beer
--

<b>Sunset spritz (E, SU)</b> ..... 195 Aperol, peach, prosecco, lemon and soda
---