



SNACKS

OLIVES 95
Gordal perelles pimiento

OYSTERS (ML, SU)
Served with mignonette
1 pc 72
6 pcs 395
12 pcs 750

CHARCUTERIE (SU, W) 295
Variation of cold cuts, condiments and crispy bread

CAVIAR SELECTION 30g (E, F, M, SU, W)
Kalix vendace roe. 325
Beluga caviar 995
Served with blinis, whipped crème fraîche and finely chopped red onion

DESSERTS

2 PCS CHOCOLATE PRALINES **VEGETARIAN (M)** ... 95
Allegriini Recioto della Valpolicella Classico, Veneto, Italy (E, SU) 160

ICE CREAM AND/OR SORBET **VEGETARIAN (E, M)** .. 110
Chef’s choice of home made ice cream and/or sorbet
Allegriini Recioto della Valpolicella Classico, Veneto, Italy (E, SU) 160

COCONUT ICE CREAM **VEGAN (SU)**. 180
Served with seasonal grilled fruit
Sobrero Moscato d'Asti, Piedmont, Italy (E, SU) 150

CRÈME BRÛLÉE **VEGETARIAN (E, M)** 180
Sobrero Moscato d'Asti, Piedmont, Italy (E, SU) 150

CHOCOLATE FONDANT **VEGETARIAN (E, M, W)** 195
With homemade vanilla ice cream
Allegriini Recioto della Valpolicella Classico, Veneto, Italy (E, SU) 160

CHEESE SELECTION **VEGETARIAN (M, SU, W)** 245
Daily selection of cheese, crispy bread and condiments
Niepoort Late Bottled Vintage, Duoro e Porto, Portugal (E, SU) 150



STARTERS

MUSHROOM TOAST **VEGAN (HA, MU, S, SU, W)** 235
Served with roasted hazelnuts and herb mayo
Douro Tinto, Douro, Portugal (E, SU) 180

CLASSIC FRENCH ONION SOUP **VEGETARIAN (M, SU, W)** 245
With caramelized onions, Gruyère and crouton
Valvitis Chardonnay, Friuli, Italy (E, SU) 175

CHÈVRE CHAUD **VEGETARIAN (M, MU, SU, W, WA)** 265
Warm goat cheese, croutons, figs, salad, walnuts and Dijon vinaigrette
Valvitis Chardonnay, Friuli, Italy (E, SU) 175

BUFFALO BURRATA **VEGETARIAN (M, SU)** 275
Served with semi-dried tomatoes, basil and aged balsamico
Valvitis Chardonnay, Friuli, Italy (E, SU) 175

TOAST SKAGEN (E, F, MU, SH, SU, W) **add Kalix vendace roe 30g +145.** 275
Shrimp, horseradish, mayo, dill and lemon
Winter Riesling Trocken, Rheinhessen, Germany (E, SU) 165

VEAL TARTARE (M, SU) 280
With truffle mayo, rucola cream, aged cheese and crispy potatoes
OH 01 Pinot Noir, Rheinhessen, Germany (E, SU) 170



MAINS

PASTA CACIO E PEPE **VEGETARIAN (E, M, W)** 345
Linguine with Pecorino Romano and freshly cracked black pepper
Cant. Povero Giovane Barbera d'Alba, Piedmont, Italy (E, SU) 165

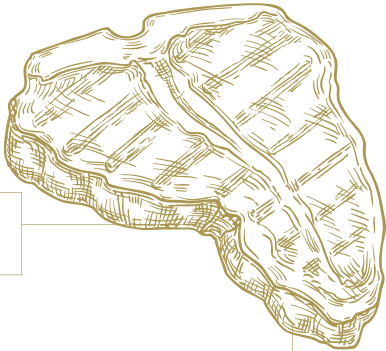
PASTA VONGOLE (E, M, ML, SU, W) 355
Linguine, Vongole, sun-dried tomatoes, chilli, garlic, butter and lemon
Winter Riesling Trocken, Rheinhessen, Germany (E, SU) 165

CHÈVRE CHAUD **VEGETARIAN (M, MU, SU, W, WA)** 395
Warm goat cheese, croutons, figs, salad, walnuts and Dijon vinaigrette
Valvitis Chardonnay, Friuli, Italy (E, SU) 175

BUTTER-BAKED COD (C, F, M, SU, W) 475
Served with parsley cream, beurre blanc, broccolini, herb crumble and potato purée
Pierre André Chablis, Burgundy, France (E, SU) 215

RED WINE-BRAISED BEEF CHEEKS (M, SU) 475
With creamy potato purée, grilled carrots and crispy kale
Château des Antonins Supérieur, Bordeaux, France (E, SU) 195

WIENERSCHNITZEL (E, F, M, MU, SU, W) 475
Café de Paris butter, anchovies, tomato salad with Dijon vinaigrette and French fries
Winter Riesling Trocken, Rheinhessen, Germany (E, SU) 165



SIGNATURE

PORTERHOUSE STEAK* 800g (E, M, SU) 1 650
With broccolini, french fries, tomato salad, port wine sauce & béarnaise sauce
Château des Antonins Supérieur, Bordeaux, France (E, SU) 195

* 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

Velvet limoncello (E) 195 Limoncello, Disaronno, mango and lemon	Pink spritz (E, SU) 195 Harahorn Pink gin, spiced red berries, prosecco and soda
Summer bird (E) 195 Havana 3, Campari, peach and lemon	Strawberry spritz (E, SU) 195 Limoncello, strawberry, prosecco and soda
Lychee bloom (E) 195 Havana 3, lychee, coconut, blueberry and lime	Irish spritz (E, SU) 195 Jameson, elderflower, prosecco and soda

SPARKLING

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

WHITE WINE

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

RED WINE

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



MOCKTAILS

Kiwi elixir 130 Kiwi, elderflower, lemon and soda
Peach splash 130 Peach, spiced red berries, lemon and soda
Pineapple passion 130 Pineapple, orange, passionfruit and lemon

BEER & CIDER

DRAFT
Carlsberg 40cl (BA) 140
Kronenbourg 1664 Blanc 40cl (BA, W) 163
Paulaner 50cl (BA) 170
BOTTLE
Birra Poretti Premium Lager 33cl 5% (BA) 163
To ØI Snuble Juice Session IPA 33cl 4,5% (BA,O) 163
Somersby 33cl 4,5% (SU) 163
Crabbie’s Ginger Beer 33cl 4% (SU) 163
Paulaner Weissbier 50cl 5,5% (BA, W) 170
Paulaner Münchner Hell 50cl 4,9% (BA, W) 170
Westmalle Trappist Dubbel 33cl 7% (BA) 170

ALCOHOL FREE

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

COFFEE & TEA

Coffee 45
Tea 45
Espresso 49
Double espresso 55
Americano 55
Cappuccino (M) 55
Cortado (M) 55
Macchiato (M) 55
Caffe Latte (M) 60

“MUST HAVE”

Mint sour (E) 195 Harahorn gin, Havana 7, mint, lime and ginger beer	Sunset spritz (E, SU) 195 Aperol, peach, prosecco, lemon and soda
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