



SUMMER MENU
Daytime 11.00-17.00

STARTERS

- Bleak roe** **135**
Served with med whipped crème fraiche, red onion, chives & brioche
Wine recommendation: Fernand Engel, Pinot Gris, Frankrike
- Gazpacho** **110**
With tomato and cucumber, soyapulver, sourdough crutons, frozen melon and basil oil
Wine recommendation: Ventoz, Vinho Verde, Portugal
- Mussels** **125**
Wine- & creme cooked blue mussels with, chili, lemon, parsley & garlic
Wine recommendation: Lunden, Riesling, Tyskland
- Shrimp sandwich** **130**
Shrimp and dill mayonnaise mixture with red onion, chives, and lemon. Served on toast with lettuce and pickled onion
Extras: Bleak roe 80
Wine recommendation: Triennes, Rosé, Cinsault, Frankrike

SNACKS	
Cheese- & charcuterie tray	100
Qroquettes of beef & pork <i>-4 pieces, served with dipp</i>	80
Olives Natural	40
Mixed nuts	40
Crips	40

MAINS

- Cesarsallad** **145**
Rooster thigh fillet, lettuce, pickled red onion, bacon, semi dried tomatoes, caesar dressing, croutons, and parmesan
Wine recommendation: Ventoz, vinho verde, Portugal
- Club Sandwich** **145**
Rooster thigh fillet on toast with lettuce, tomatoes, bacon, pickled red onion & parmesan. Served with french fries & dijonnaise
Beer recommendation: Bryggmästarens Mellan, draft beer
- Graved salmon** **155**
Cured salmon with cream- and dill stewed potatoes and hovmästarsås (mustardsauce)
Wine recommendation: Letargo, Rioja blanco, Spain
- Risotto** **185**
Creamy risotto with asparagus herb oil and parmesan
Wine recommendation: Letargo, Rioja Blanco, Spain
- Pan fried plaice** **255**
Whole plaice served with butter fried potatoes, pickled beets, caper, dill and browned butter
Wine recommendation: Merf, Chardonnay, USA
- Biff Rydberg** **255**
Diced filet of beef, onion, and potatoes. Served with confit egg yolk, mustard butter, horseradish and Port wine sauce
Wine recommendation: Longview vista, Shiraz, Australia
- Pluma (Blade shoulder)** **185**
Butter fried pluma, garlic confit potatoes, sauce of tomatoes flavoured with chili and basil. Herbmix with springonion and redonion, and roastade beets and orange baked cabbage
Wine recommendation: Ribera del duero, Spain
- Moules Frites** **195**
Wine- & cream cooked mussels with lemon, chili, parsley & garlic. Served with french fries and dijonnaise
Wine recommendation: Lunden, Riesling, Germany
- Shrimp Sandwich** **195**
Shrimp and dill mayonnaise mixture with red onion, chives, and lemon. Served on toast with lettuce, pickled onion and baked egg
Extras: Bleak roe 80
Wine recommendation: Triennes, Rosé, Cinsault, France

Kid's menu	
Pasta Bolognese	95