

SUMMER MENU
Evening menu from 17.00



3-course offer

“Roast beef sandwich”
Witch
Crème Brûlée
445

Wine pairing
345

SNACKS

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

STARTERS

Bleak roe	135
Served with med whipped crème fraiche, red onion, chives & brioche <i>Wine recommendtion: Fernand Engel, Pinot Gris, France</i>	
Gazpacho	110
With tomato and cucumber, soyapulver, sourdough crutons, frozen melon and basil oil <i>Wine recommendtion: Ventoz, Vinho Verde, Portugal</i>	
Mussels	125
Wine- & creme cooked blue mussels with, chili, lemon, parsley & garlic <i>Wine recommendtion: Lunden, Riesling, Germany</i>	
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
<i>Wine recommendtion: Triennes, Rosé, Cinsault, France</i>	
“Roast beef sandwich”	125
Thin sliced tri-tip on butter fried sourdough bread, with pickled carrot, marinated cocktail tomatoes, curry emulsion, fried onion and kimchi. <i>Wine recommendation: Maso di Mezzo, Teroldego, Italy</i>	



MAINS

- Flank steak** **285**
Low tempered flank steak, Port wine sauce roasted carrots, semi dried tomatoes.
Served with french fries and roasted garlic cream
Wine recommendation: Gabrielskloof, The Blend, South Africa
- Biff Rydberg** **255**
Diced filet of beef, onion, and potatoes, served with confit egg yolk, horseradish,
mustard butter and Port wine sauce
Wine recommendtion: Longview vista, Shiraz & Barbera, Australia
- Witch (Right eye flounder)** **285**
Butter fried Witch with creamy lobster sauce, spring onion,
butter-herbed potatoes, raw marinated cucumber,
dill flavoured crisps and roasted brioche
Wine recommendation: Merf, Chardonnay, USA
- Moules Frites** **195**
Wine- & cream cooked mussels with lemon, chili, parsley & garlic.
Served with french fries and dijonnaise
Wine recommendtion: 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 recommendtion: Triennes, Rosé, Cinsault, France
- Risotto** **185**
Creamy risotto with asparagus herb oil and parmesan
Wine recommendtion: Letargo, Rioja Blanco, Spain



DESSERTS

Choklate & strawberry	125
Choclate pate, strawberries, vanila ice cream, caramel sauce and strawberry syrup <i>Wine recommendtion: Alambre moscatel de Setubal, Portugal</i>	
Rhubarb	125
Rhubarb sorbet, chocolate mousse, vanilla cooked rhubarb, freeze-dried raspberries and mint <i>Wine recommendtion: Egly Ouriet, Ratafia de Champagne, France</i>	
Fruit salad	125
Vanila cooked fruit, lemon ice cream, oat crumble with cardamom, vanilla espuma and meringue <i>Wine recommendtion: Brachetto d´Acqui, Piedmonte, Italy</i>	
Crème brûlée	95
Served with sorbet, almonds, and berries <i>Wine recommendtion: Tokaji late harvest, Ungern</i>	
Cheese & Crackers	125
Cheese and sourdough crackers served with marmalade	
Ice cream or sorbet	40
Ask for the flavours we have today, served with crumble and berries	

Coffee	25
Tea	25
Green/Red/Black	
Cappuccino	35
Espresso	22
Coffee Latte	40
Double Espresso	32

Irish Coffee	115
Jameson, socker, coffee, cream	
Kaffe Karlsson	115
Cointreu, Baileys, coffee, cream	
Kaffe D.O.M	115
D.O.M Bénédicte, coffee, cream	
French Coffee	115
Grand Marnier, coffee, cream	
Espresso Martini	120
Hven Organic Vodka, vanilla syrup, espresso	