

Sharing

SPANISH TRADITION

Pata Negra ham & aged manchego cheese 125

TRUFFLE FRIES (V)

Parmesan & Sriracha mayo 95

HUMMUS (V)

Beetroot hummus, olive oil, & parmesan.
Served with grilled flatbread 135

TRUFFLE ARANCINI (V)

Black pepper mayonnaise & basil 135

KOREAN FRIED CHICKEN

Hoisin sauce, sesamé, spring onions & Sriracha 145

Start you evening
with a lillet spritz
135

Chefs choice
5 courses 450



Starters

BURRATA (V)

Cherry tomatoes & plum vinaigrette 135

GREEN GAZPACHO (V)

Cucumber, green pepper, jalapeño,
avocado, spring onions & sour cream 145

PORTUGUESE STYLE BLUE MUSSELS

Steamed blue mussels in white wine & herbs 165

SIGNATURE SALMON TARTARE

Salted cucumber, mint, spring onions,
capers, mustard, green chili, basil & lime 165

BEEF CARPACCIO

Thinly sliced beef, sesamé emulsion, pickled
cucumber, mint, coriander & lime 175

Main Courses

SUMMER RISOTTO (V)

Green asparagus, peas, basil & parmesan 245
Add grilled chicken breast + 75

NORDIC SALMON

Butter poached potatoes, hollandaise sauce,
grilled artichoke & green olives 325

BACON CHEESE BURGER

230g Beef, lettuce, tomato, onions, signature-
sauce, pickles, fries & toasted bricohe bun 255

STEAK FRITES

New York Strip, green salad in vinaigrette & fries 365
Optional sauce: Bèarnaise or Peppercornsauce.

Pastas

Add burrata to your pasta + 45

PENNE ALLA VODKA (V)

Tomato sauce flambéed with absolut,
parmesan, chili & fresh basil 210

SEASONAL MUSHROOM (V)

Fresh tagliatelle, truffle cream sauce,
fresh herbs & parmesan 235

After dishes

3 DIFFERENT CHEESES

Crackers, toasted rye bread
& fruit compoté 145

AFFOGATO

Espresso poured over
vanilla ice cream 85

CRÈME BRÛLÉE

Bourbon vanilla crème brûlée 105
Add ice vanilla ice cream 30

BASQUE CHEESECAKE

Blueberry compoté 105

CHOCOLATE LAVA CAKE

Warm chocolate cake with
vanilla ice cream 135