

**OPEN 18-22**

Feel free to mix, match and create chaos when ordering, have some snacks and small courses to share and a main course to finish. If you want to play it "safe", go for the 5-course menu and enjoy.

## SNACKS

**POTATOLEFSE 'TACO'** 125,-

Hummus, chicken confit and tomatillo

Allergies: gluten, wheat

**TOAST WITH FISH PRESERVES**

Sprat from Østersjøen 125,-

Smoked rainbow trout 145,-

Allergies: egg, fish, mustard, sulfites, wheat

**GREEN OLIVES FROM BUTIKKEN** 75,-

Big, juicy and crunchy olives

**BOLINHOS** 150,-

Tarragon mayo, pickled onion

Allergies: egg, fish, gluten, milk, mustard, wheat

**PLANK** 350,-

Our selection of cheese and charcuterie.

Suitable as a starter for 2-3 people.

Allergies: barley, egg, gluten, milk, sulfites, wheat

## SMALL DISHES

These are also suited as a starter

**SHRIMPS** 150,-

Fried brioche, pickled onions and dill

Allergies: egg, gluten, mustard, shellfish, wheat

**BEEF TARTAR** 200,-

Tarragon mayo, curred egg yolk and buckwheat

Allergies: egg, milk, mustard

**WHITE FISH** 200,-

Cauliflowerpuré, cabbage and buttersauce with avruga

Allergies: fish, milk

**CHICKEN** 200,-

Breast, skin and heart, with celleriac puré, burnt onion, saltbaked beets and chicken sauce

Allergies: celery, milk, sulfites

**5 RETTER** 850,-

Shrimps - Tartar - White fish - Chicken-Chocolate

## CLASSIC

Favourites that always deserve a spot on the menu

### STARTER

**SCALLOPS** 250,-

Hummus, fennel, terragon and shellfish sauce

Allergies: molluscs, mustard, shellfish, sulfites

### MAINS

**KLIPPFISK FROM DYBVIK** 400,-

Saltbaked shallots, tomato marmelade, potato and ramsonfoam, olives and nduja

Allergies: fish, milk, sulfites

**FRESH COD FROM MIDSUND** 400,-

Cauliflowepuré, burnt onion, potato and buttersauce with avruga

Allergies: celery, fish, milk

**SIRLOIN** 425,-

Celeriac puré, burnt onion, saltbaked beets and redwine sauce

Allergies: celery, gluten, milk, sulfites

**RISOTTO** 350,-

With mushrooms

Allergies: celery, milk

## CHEESE FROM BUTIKKEN

**OUR SELECTION** 175,-

Served with honey and ritz crackers

Allergies: egg, gluten, milk, wheat

**BLUECHEESE ICECREAM** 150,-

spicecake, applegel

Allergies: egg, milk, wheat

## DESSERT

**CHOCOLATE FUDGE** 175,-

Vanilla icecream and cherries

Allergies: egg, hazelnut, milk, wheat

## OUR LIL WINELIST

**Our small list is full of wines that we consider classics. Meaning great wines, from known regions, providing good value for money and delicious wine in your glass. All wines contain sulfites.  
If you would like a list of beer, cocktails and non alcoholic beverages just let us know.**

### SPARKLES

	<b>glass</b>	<b>bottle</b>
Casa Canevel Prosecco	115,-	600,-
Champagne Diebolt-Vallois Blanc de Blancs Brut	160,-	900,-
Champagne Pierre Brocard Saignée de la Côte 2012 - Rosè Champagne		1150,-
Champagne Laurent-Perrier Brut Millésimé 2012		1500,-

### WHITE

		<b>glass</b>	<b>bottle</b>
Domäne Gobelsburg Riesling 2019	Østerrike, Kamptal	110,-	500,-
Othegraven Riesling Scharzberg QBA 2020	Tyskland, Mosel	120,-	550,-
Vincent Caille "Je t'aime mais j'ai soif" 2019	Frankrike, Loire	120,-	575,-
Louis Seabra Xisto Illimitado Branco 2020	Portugal, Douro	125,-	600,-
Gerard Tremblay Chablis 2020	Frankrike, Chablis	150	725,-
d'Edouard Bourgogne Côtes d'Auxerre 2020	Frankrike, Burgund	160,-	750,-
Nikolaihof Grüner Veltliner Terrassen 2019	Østerrike, Wachau		750,-
Von Winning Riesling "Reiterpfad" 2020	Tyskland, Pfalz		800,-
Domaine Vacheron Sancerre 2019	Frankrike, Loire	180,-	850,-
Sandhi Chardonnay Santa Barbara County 2020	USA, California		850,-
Wagner-Stempel Riesling "Heerkretz" 2018	Tyskland, Rheinhessen		1150,-
Bernard Millot Meursault 2018	Frankrike, Bourgogne	220,-	1300,-
Domaine Leflaive Mâcon-Verzé 2020	Magnum Frankrike		3000,-

### RED

		<b>glass</b>	<b>bottle</b>
Cruzado Garnacha 2021	Spania	110,-	500,-
Viña Alberdi Reserva 2016	Spania, Rioja	125,-	600,-
Chakana Finca "los Cedros" Malbec 2019	Argentina, Mendoza	135,-	650,-
Fabien Jouves "Les Escures" 2020	Frankrike, Cahors		700,-
Tedeschi Capitel San Rocco Ripasso Superiore 2019	Italia, Veneto	150,-	700,-
Massolino Barbera d'Alba 2021	Italia, Piedmont	160,-	800,-
Perrin Gigondas La Gille 2019	Frankrike, Rhône	170,-	850,-
Chateau Mauvesin Barton 2015	Frankrike, Bordeaux		850,-
Au Bon Climat Pinot Noir Santa Barbara 2019	USA, California		900,-
Produttori dei Barbaresco Barbaresco 2018	Italia, Piemonte	200,-	1000,-
Domaine Trapet Gevrey Chambertin 2018	Frankrike, Bourgogne	200,-	1000,-
Vega Sicilia Alion 2018	Spania, Castilla y León		1550,-
Chateau Giscours 2018	Frankrike, Bordeaux		1900,-

**The big list, aka the bible, is allways available, we are happy to assist with recommendations**