

FROM 08.00 - 15.30

FRESHLY BAKED SOURDOUGH BUN - BUTTER - CHEESE 40,-

SOFT BOILED EGG - BUTTER - RYE BREAD 38,-

ADD ON: BACON 20,-

BREAKFAST PLATE:

SOURDOUGH BREAD - RYE BREAD - CHEESE - COLD CUTS -

SOFT BOILED EGG - YOGHURT - FRUIT 135,-

ADD ON: JUICE & COFFEE + 60,-

BRUNCH PLATE: (10:00)

SOURDOUGH BREAD - RYE BREAD - LOVAGE SAUSAGES - SALMONRILETTE -

FRIED EGG WITH PIMENT - CHIA PUDDING WITH VANILLA - SMALL SALAD 175,-

ADD ON: JUICE & COFFEE + 60,-

GREEK YOGHURT - COMPOTE - HOMEMADE GRANOLA 45,-

GREEK YOGHURT - CHOCOLATE MUSLI - COMPOTE 45,-

LUNCH FROM 11.00 - 15.30

RYE BREAD - TUNA MOUSSE - CAPER BERRIES - BAKSKULD 100,-

RYE BREAD - CHICKEN SALAD - BACON - PICKLES 120,-

RYE BREAD - BEEF TATAR - OLIVE OIL - PUFFED POTATO - CHIVE MAYO 110,-

RYE BREAD - AVOCADO - COTTAGE CHEESE - OLIVE OIL 110,-

RYE BREAD - SMOKED CHEESE CREME - TOMATOES - CUCUMBERS 95,-

RYE BREAD - SALMON RILETTE - PICKLED MUSTARDSEEDS - HERBS 120.-

PIQUILLO TOAST - CHEESE - KIMCHI - BELLPEBBERSALSA - SMALL SALAD 85.-

BIKINI TOAST - CHEESE - TRUFFLE CREME -

PEBERSALAMI - CORNICHONS - SMALL SALAD 95,-

OYSTERS

1 PCS 35,- 4 PCS 130,- 6 PCS 195,- 12 PCS 385,-

-MIGNONETTE OF THE DAY - LEMON - HOTSAUCE

SELECTION OF CHARCUTERIE - PESTO - CORNICHONS 165,-

SELECTION OF CHEESE - COMPOTE 145,-

BELMAR SARDINES - MAYO - LEMON 135 ,-

LUMPFISH ROE - YOGHURT - SHALLOTS - CHIVES 125,-

BURRATA - GRILLED PEAS - MINT 95,-

PADRONS - ACHIOTE BUTTER 75,-

POMMES FRITES - CAFE DE PARIS MAYO - HAVGUS

SMALL 65,- LARGE 120,-

WE SERVE SOURDOUGH BREAD & OLIVE OIL AD LIBITUM PR. PERSON 20,-

FISH & SHELLFISH

OYSTERS

1 STK 35,- 4 STK 130,- 6 STK 195,- 12 STK 385,-
- MIGNONETTE - LEMON - HOTSAUCE

TUNA MOUSSE - CAPER BERRIES - BAKSKULD 95,-

SCALLOP TATAR - OLIVE OIL - MANDARIN - ORANGE 120,-

BELMAR SARDINES - CHIVE MAYO 135,-

FISH OF THE DAY - SHORE CRAB SAUCE 185,-

FRIED PULPO PICCOLO - DIJONAISE - GRILLED LEMON 110,-

SALMONRILETTE - PICKLED MUSTARD SEEDS - HERBS 110,-

LUMPFISH ROE - YOGHURT - SHALLOTS - CHIVES 125,-

MEAT & POULTRY

SELECTION OF CHARCUTERIE - PESTO - CORNICHONS 165,-

BEEF TATAR - OLIVE OIL - PUFFED POTATO -
CHIVE MAYONNAISE 110,-

LAMB (200G) - KIMCHI BUFFALO - SESAME - CHILI 195,-

GRILLED ONGLET (200G) - GREMOLATA 195,-

KENTUCKY FRIED RABBIT - SICHUAN SESAME SAUCE 145,-

SPARERIBS - GINGER BARBECUE 165,-

GREENS

PANELLE (2 PCS) 45,-

SELECTION OF CHEESES - COMPOTE 145,-

CUCUMBER - RICOTTA - PECAN 95,-

GRILLED BROCCOLINI - HAYDARI 85,-

BURRATA -GRILLED PEAS - MINT 95,-

PADRONS - ACHIOTE BUTTER 75,-

HARICOTS VERTS - VINAIGRETTE - HAVGUS - PISTACHIO 95,-

SALAD WITH HOMEMADE VINAIGRETTE 55,-

POMMES FRITES - CAFE DE PARIS MAYO - HAVGUS
SMALL 65,- LARGE 120,-

SHOW MENU PANELLE

PULPO PICOLLO

RIBS
PADRONS

DESSERT
375,-

TASTING MENU OYSTER & SNACK OF THE DAY

SCALLOP TATAR

LAMB
HARICOTS VERTS
RADICCHIO

DESSERT
475,-

WINE MENU APERITIF + 3 GLASSES OF WINE 375,-

4 SMALL
GLASSES OF
WINE
275,-

DISH OF THE DAY
- ASK YOUR
WAITER

WE SERVE SOURDOUGH BREAD & OLIVE OIL AD LIBITUM PR. PERSON 20,-