

NEW YEAR MENU

A complementary appetizer is served with sparkling wine
Vichyssoise, blini, cold smoked salmon and red caviar

STARTERS

Gin Gravax Salmon Salad 15.00

*Shrimp skagen, lemon cream
cheese, red caviar dressing and
roasted brioche*

Beef Tartar 16.00

*Celery chips, egg yolk, marinated
onion, dark bread crisp and
spiced adjika*

Maple syrup baked goat
cheese 14.00

*Rocket salad, beetroot carpaccio and
red onion-cardamom jam (V)*

Caesar salad with
chicken fillet 16.00
1/2 9.00

*Romaine lettuce, ciabatta slices,
matured hard cheese*

Caesar salad with
tiger prawns 17.00
1/2 10.00

*Romaine lettuce, ciabatta slices,
matured hard cheese*

Caprese 13.00
1/2 9.00

*Avocado, burrata, salad mix,
melon, tomato, pesto, grissini*

MAIN COARSE

Roasted local pike perch 24.00

*Crispy smoked cheese balls,
fennel radish salad and apple
wine butter sauce*

Grilled beef entrecote 27.00

*Potato, herb crème, garlic and
chili butter fried broccolini and
demi-glace*

Butternut Squash Risotto 18.00

*Roasted pumping seeds, fried sage and
roasted brussels sprouts (V)*

Burger 17.00

*Beef patty, brioche bun, red
onion, marinated cucumber, spicy
mayo, coleslaw, fries*

Beyond Burger 17.00

*Plant-based patty, spicy mayo,
onion marmalade, coleslaw, fries*

SIDES

Roasted broccolini L, V 6.00

spicy peanut sauce, lime

French Fries 6.00

Selection of Snacks 14.00

*Onion rings, sweet potato fries,
cheese balls, dip - sauces*

DESSERTS

Dark chocolate fondant 8.00

*Sea-buckthorn sherbet and
marinated berries*

Bavaroise L, V 8.00

*Coconut milk, lemongrass, fruit
salad and sesame crisp*

Passion fruit cheesecake V 7.00

Berry compote

Ice cream and sorbet 3.00

*Vanilla or caramel ice cream,
black currant-mint sorbet*

G - gluten-free

L - lactose-free

V - vegetarian