



MENU

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