

SET MENU 2020

STARTER - SNACKS

Seared tuna - soy - lime
Burrata - peach - rocket - pumpkin seeds
Smoked salmon - sour cream - trout roe - cucumber
Bresaola - truffle cream - parmesan - watercress

MAIN

PRICE: 430,- per. person (**Beef tenderloin 220 gram**)

PRICE: 395,- per. person (**Rib-eye 300g**)

PRICE: 335,- per. person (**Chicken breast**)

SIDE ORDERS

Pommes frites
Green beans - mustard - red onion - parsley
Green salad - onion - parsley - sunflower seeds - pumpkin seeds

Sauce

Béarnaise and Pepper sauce

DESSERT

White chocolate panna cotta - berries - crumble

Served to the whole table

All of the dishes will be served, no need to choose

Menus must be pre-ordered

SHARING SET MENU

STARTER - SNACKS

Seared tuna - soy - lime
Charcuterie - tapanade
Pimentos padron - lemon
Crisp pork belly - spicy sauce - pickled red onion - coriander

MAIN

Rib-eye steak
&
Jerked chicken breast - mango salsa
[Served in slices]

SIDE ORDERS

Pommes frites
Green beans - mustard - red onion - parsley
Tomato - mozzarella - pesto - basil - pine nuts
Caesar - croutons - parmesan

Sauce

Béarnaise og Pepper sauce

DESSERT

White chocolate panna cotta - berries - crumble

PRICE: 375,- per. person

Served to the whole table

All of the dishes will be served, no need to choose

Menus must be pre-ordered

DRINK MENU

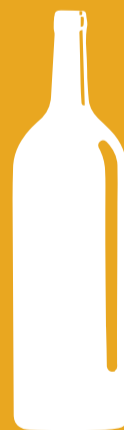
DRINK MENU 1

Aperitif - Sangria

Wine menu on 'house wine level'
Served ad libitum during dinner

Mineral water
Still and sparkling

375 kr.
per.pers



DRINK MENU 2

Aperitif - Sangria

Wine menu on 'middle class level'
Served ad libitum during dinner

Mineral water
Still and sparkling

545 kr.
per.pers

DRINK MENU 3

Aperitif - Sangria

Wine menu on 'middle class level'
Served ad libitum during dinner

Mineral water
Still and sparkling

Half Pitcher Cocktail

725 kr.
per.pers