

LAND ET

APERITIFS

- 🍷 CHAMPAGNE - Philipponnat Royale Réserve 110 kr
- 🍷 CHERRY BELLINI - Philipponnat Royale Réserve, cherry 105 kr
- 🍸 SOUTHSIDE - Gin, mint, lemon, sugar 92 kr
- 🍸 WHITE LADY - Gin, lemon, sugar 92 kr
- 🍸 PAPA HEMINGWAY - Dark rum, Cherry Heering, maraschino, grape 92 kr
- 🍸 NEGRONI - Gin, Campari, Martini Rosso, orange twist 92 kr
- 🍸 SIDECAR - Cognac, cointreau, lemon, sugar 92 kr
- 🍸 WHISKEY SOUR - Whiskey, lemon, sugar 92 kr
- 🍷 ÄPPLÉ - Apple juice, mint, lemon, sugar, ginger ale (non alcoholic) 46 kr

STARTERS

- Asparagus, spring onion, manchego, truffle butter sauce..... 95/150 kr
- Salmon tartar, trout roe, cauliflower royal..... 105 kr
- Oysters, horseradish, parmesan, spring onion..... 110 kr
- Cured breast of duck, pear pure, pickled pumpkin, ginger 120 kr

DESSERTS / CHEESE

- Chocolate crème, mazarin, cherry sorbet, salted pistachios 95 kr
- Pinnapple crêpe "flambée", rum, nougat 105 kr
- Assorted cheeses 95 kr
- Cream pudding, cognac flavored pears, sabayonne, maple syrup ice cream 110 kr
- Chocolate truffle 30 kr

BEVERAGE PACKAGE – THREE COURSES

- Full package 295 kr
- A little less in the glass..... 195 kr

MAIN COURSES

- Terrine - artichocke and goat cheese, whole spelled, roasted carrot, parsley..... 195 kr
- Baked pollock, mussels, squid, white wine sauce, spinach, mange tout.....235 kr
- Fillet of char, shrimp, lobster, tomato and saffron broth, leeks245 kr
- Roasted veal breast, sweatbreads, sour cream, cabbage, romaine lettuce210 kr
- Fried fillet of lamb, confit brisket, fennel, glazed root vegetables250 kr
- Roasted back of "Pata Negra"275 kr

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