

# CORK

- Our Kitchen closes at 22.00, except for Snacks -

## SNACKS

Olives	30 kr
Homemade crackers w. olive tapenade	30 kr
Salted almonds	35 kr

## BREAD

Homemade bread w. olive oil	30 kr
Crispy homemade rye bread w. fresh goats cheese & herbs	35 kr

## OYSTERS & SEAFOOD

Oyster of the day (1 / 6)	40/200 kr
<i>Wine pairing: Clair Obscur, 2013, Chardonnay &amp; Pinot Noir, Salima &amp; Alain Cordeuil, Champagne</i>	175 kr
Can of anchovies w. toasted bread & mayo	95 kr
Can of smoked sprat w. toasted bread & mayo	95 kr
Can of smoked mussels w. toasted bread & mayo	95 kr
<i>Wine pairing: Keep on Punching, 2021, Chenin Blanc, Testalonga, Swartland</i>	95 kr

## MEAT & CHEESE

36 month Iberico ham	125 kr
3 types of charcuterie w. pickles	95 kr
<i>Wine pairing: Langhe Nebbiolo, 2019, Punset, Piemonte</i>	125 kr
Pork paté with mushrooms, pickles & mustard	95 kr
<i>Wine pairing: La Spéciale, 2019, Blend, Château Valcombe, Rhône</i>	120 kr
Toasted cheese sandwich w. mortadella, pickles, mustard & dressed leaves	95 kr
<i>Wine pairing: Cargol Treu Vi, 2020, Xarello, Alemany i Corrio, Penedes</i>	120 kr
Burrata w. roasted and pickled beetroot & pangrattato	110 kr
<i>Wine pairing: Rotburger, 2019, Malinga, Kamptal</i>	90 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Colheita Port, 2005, Blend, Krohn, Porto (10cl)</i>	95 kr

– For the above servings, please order bread separately –

## SEASONAL DISH

Daal w. lentils, sweet potato & coconut milk	95 kr
<i>Wine Pairing: Saint-Véran, 2020, Chardonnay, Vins Saisons, Bourgogne</i>	160 kr

## DESSERT

Spice cake w. chestnut purée, almonds & chantilly cream	75 kr
<i>Wine Pairing: Colheita Port, 1999, Blend, Krohn, Porto (10cl)</i>	145 kr

- Please inform staff about any allergies -