

# CORK

## SNACKS

Olives	25 kr
Homemade bread w. olive oil	25 kr
Homemade bread w. fresh goat cheese & herbs	30 kr
Crispy homemade rye bread w. green pea hummus	25 kr
Homemade crackers w. olive tapenade	30 kr
Salted almonds	35 kr

## OYSTERS & SEAFOOD

Roumegous Fine de Claire (1 / 6)	30/150 kr
Gillardeau (1 / 6)	40/200 kr
2 of each oyster	120 kr
<i>Wine Pairing: Keep on Punching, 2020, Chenin Blanc, Testalonga, Swartland</i>	90 kr
Can of anchovies/smoked sprat/smoked mussels w. toasted bread & mayo	85 kr
<i>Wine pairing: Grüner Veltliner, 2019, Malinga, Kamptal</i>	85 kr

## MEAT & CHEESE

36 month Iberico ham	125 kr
3 types of charcuterie w. pickles	95 kr
<i>Wine pairing: Rotburger, 2019, Malinga, Kamptal</i>	90 kr
Wild boar paté w. pickles & mustard	85 kr
<i>Wine pairing: Langhe Nebbiolo, 2018, Punset, Piemonte</i>	110 kr
Stracciatella w. anchovies, fresh & sun-dried tomatoes & onions	85 kr
<i>Wine pairing: Chardonnay, 2018, Domaine de la Pinte, Jura</i>	100 kr
Toasted cheese sandwich w. mortadella, pickles, mustard & dressed leaves	85 kr
<i>Wine pairing: Cargol Triu Vi, 2018, Xarello, Alemany i Corrio, Penedès</i>	100 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Mâcon-Cruzille 'Les Genièvrieres', 2014, Chardonnay, Guillot-Broux, Bourgogne</i>	140 kr

– For the above servings, please order bread separately –

## SEASONAL DISHES

Poulet en Robe de Mais - Chicken in a Port sauce w. corn, chestnuts polenta & pickled chanterelles	160 kr
<i>Wine pairing: Pinot Noir, essentially from Bourgogne, goes best with our feathery friend</i>	
Salad w. sweet potato, pearl barley, spinach, pickled pumpkin, honey vinaigrette & seeds	95 kr
<i>Wine pairing: Exilé Blanc, 2019, Blend, Domaine Lise &amp; Bertrand Jousset, Loire</i>	95 kr

## DESSERT

Chocolate & hazelnut praliné layer cake w. mixed berries	75 kr
<i>Wine pairing: Grenache de Rivesaltes, NV, Grenache, Grand Guilhem, Roussillon</i>	95 kr