

CORK

SNACKS

Olives	25 kr
Homemade bread w. olive oil	25 kr
Crispy homemade rye bread w. fresh goat cheese & herbs	30 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: Grüner Veltliner, 2019, Malinga, Kamptal</i>	85 kr
Can of anchovies w. toasted bread & mayo	85 kr
Can of smoked sprat w. toasted bread & mayo	85 kr
Can of smoked mussels w. toasted bread & mayo	85 kr
<i>Wine pairing: Principia Mathematica, 2020, Xarello, Alemany i Corrio, Penedès</i>	95 kr

MEAT & CHEESE

36 month Iberico ham	125 kr
3 types of charcuterie w. pickles	95 kr
<i>Wine pairing: 'A Rina, 2019, Nerello Mascalese, Girolamo Russo, Sicily</i>	110 kr
Wild boar paté w. pickles & mustard	85 kr
<i>Wine pairing: Passio, 2018, Marselan, Cosmic Cellar, Empordá</i>	125 kr
Toasted cheese sandwich w. mortadella, pickles, mustard & dressed leaves	85 kr
<i>Wine pairing: Chardonnay, 2019, Domaine de la Pinte, Jura</i>	100 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Mâcon-Cruzille 'Les Perrières', 2014, Chardonnay, Guillot-Broux, Bourgogne</i>	140 kr

– For the above servings, please order bread separately –

SEASONAL DISHES

Confit de Canard - confit duck w. mashed potato & a mushroom and duck sauce	160 kr
<i>Wine pairing: La Spécialé, 2019, Carignan & Grenache, Domaine de Valcombe, Rhône</i>	95 kr
Daal of sweet potato & lentil w. pickled pumpkin & pumpkin seeds	95 kr
<i>Wine pairing: Lords of Dogtown, 2019, Chenin Blanc, Testalonga, Swartland</i>	130 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