

# CORK

## SNACKS

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

## OYSTERS & SEAFOOD

Roumégous Spéciales (1 / 6)	35/175 kr
Papillon de l'Impératrice (1 / 6)	35/175 kr
2 of each oyster	120 kr
<i>Wine Pairing: Grüner Veltliner, 2020, Nibiru, 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: Roboul, 2017, Mouvedrè &amp; Grenache, Domaine Danjou-Banessy, Roussillon</i>	110 kr
Wild boar paté w. pickles & mustard	85 kr
<i>Wine pairing: St. Emilion Grand Cru, 2015, Blend, Chrisophe Pueyo, Bordeaux</i>	145 kr
Toasted cheese sandwich w. mortadella, pickles, mustard & dressed leaves	85 kr
<i>Wine pairing: Les Audouines, 2018, Chardonnay, Domaine Lise &amp; Bertrand Jousset, Loire</i>	110 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Maranges, 2020, Chardonnay, Chanterêves - Bourgogne</i>	150 kr

– For the above servings, please order bread separately –

## SEASONAL DISHES

Celeriac, parsnip & mushroom soup w. crispy pancetta & croutons	85 kr
<i>Wine pairing: Valentia, 2017, Carignan Blanc, Cosmic Cellar, Empordà</i>	125 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