

CORK

SNACKS

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

OYSTERS & SEAFOOD

Le Gall #3 (1 / 6)	35/175 kr
<i>Wine pairing: Cortez, 2020, Chenin Blanc, Testalonga, Swartland</i>	130 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: Cargol Treu Vi, 2018, Xarello, Alemany i Corrió, Penedes</i>	115 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>	115 kr
Pork pate with mushrooms, pickles & mustard	85 kr
<i>Wine pairing: Epicure, 2019, Blend, Château Valcombe - Rhône</i>	90 kr
Toasted cheese sandwich w. mortadella, pickles, mustard & dressed leaves	95 kr
<i>Wine pairing: Hautes Côtes de Beaune 'Mainbey', 2020, Chardonnay, Chanterêves, Bourgogne</i>	160 kr
Burrata w. roasted & pickled beetroot & pangrattato	110 kr
<i>Wine pairing: Follow Your Dreams, 2020, Carignan, Testalonga - Swartland</i>	95 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Chardonnay, 2020, Domaine de la Pinte, Jura</i>	110 kr

– For the above servings, please order bread separately –

SEASONAL DISH

Goulash - braised beef w. carrots, celeriac & peas in a spiced tomato sauce & mashed potatoes	160 kr
<i>Wine Pairing: Passio, 2019, Marcelan, Cosmic Cellar, Empordà</i>	125 kr
Salad w. hokkaido, spinach, bulgar, croutons, pickled celeriac, dijon vinaigrette & pumpkin seeds	95 kr
<i>Wine Pairing: Exilé, 2019, Chenin Blanc & Colombard, Lise & Bertrand Jousset, Loire</i>	95 kr

DESSERT

Lemon & lavender cake w. crème fraîche & strawberries	75 kr
<i>Wine Pairing: Rose à Lies, 2021, Gamay & Groulleau, Lise & Bertrand Jousset, Loire</i>	110 kr