

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

SEAFOOD

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: Riesling 'Alte Reben', 2020, Peter Jakob Kühn, Rheingau</i>	95 kr

MEAT & CHEESE

36 month Iberico ham	125 kr
3 types of charcuterie w. pickles	95 kr
<i>Wine pairing: Cabernet Franc 'Gratitud', 2019, Cosmic Cellar, Empordà</i>	100 kr
Wild boar paté w. pickles & mustard	85 kr
<i>Wine pairing: Barbera d'Alba Superiore, 2019, Oddero, Piemonte</i>	95 kr
Stracciatella on toast w. anchovies & lemon	95 kr
<i>Wine pairing: Cargol Treu Vi, 2020, Xarello, Alemany i Corrio - Penedès</i>	110 kr
Burrata w. roasted red pepper & pangrattato	110 kr
<i>Wine pairing: Hautes Côtes de Beaune 'Mainbey', 2020, Chardonnay, Chanterêves, Bourgogne</i>	160 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Chardonnay, 2019, Domaine de la Pinte - Jura</i>	100 kr

– For the above servings, please order bread separately –

SEASONAL DISH

Veal Fricassé - braised veal w. carrots, peas, white asparagus & potatoes	160 kr
<i>Wine Pairing: Premier Rendez-Vous, 2019, Chenin Blanc, Lise & Bertrand Jousset, Loire</i>	130 kr
<i>Wine Pairing: St Laurent Reserve, 2015, Dopler, Thermenregion</i>	130 kr
Summer Salad w. asparagus, new potatoes, rocket, croutons, dijon vinaigrette & pumpkin seeds	95 kr
<i>Wine Pairing: Pouilly-Fumé 'Prelude', 2019, Sauvignon Blanc, Jonathan Pabiot, Loire</i>	95 kr

DESSERT

Lemon & lavender cake, crème fraîche & strawberries	75 kr
<i>Wine Pairing: Muscat de Rivesaltes, 2018, Grand Guilhem, Corbières</i>	90 kr