

# CORK

## SNACKS

Olives	25 kr
Homemade bread w. olive oil	25 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: Cargol Triu Vi, 2018, Xarello, Alemany i Corrio, Penedès</i>	100 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	75 kr
<i>Wine pairing: Chardonnay Feldstück, 2017, Matthias Warnung, Kamptal</i>	115 kr
Toasted cheese sandwich w. mortadella, pickles, mustard & dressed leaves	85 kr
<i>Wine pairing: Exilé Blanc, 2018, Blend, Domaine Lise &amp; Bertrand Jousset, Loire</i>	95 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Savagnin, 2015, Domaine de la Pinte, Jura</i>	145 kr

– For the above servings, please order bread separately –

## SEASONAL DISHES

Lasagne alla Bolognese w. balsamic dressed leaves	120 kr
<i>Wine pairing: Syrah, 2018, Intellego, Swartland</i>	120 kr
Summer Salad w. asparagus, new potatoes, rocket, dijon vinaigrette & pumpkin seeds	95 kr
<i>Wine pairing: Sauvignon Blanc, 2019, Cosmic Cellar, Empordá</i>	100 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

– Filtered still/sparkling water 10 kr per bottle –