

CORK

SNACKS

Olives	25 kr
Homemade bread w. olive oil	25 kr
Crispy homemade rye bread w. green pea hummus	25 kr
Homemade rosemary crackers w. olive tapenade	30 kr
Salted almonds	35 kr

SEAFOOD

Anchovies w. toasted bread & mayo	85 kr
Smoked sprat w. toasted bread & mayo	85 kr
Smoked mussels w. toasted bread & mayo	85 kr
<i>Wine pairing: Principia Mathematica, 2019, Xarello, Alemany i Corrio, Penedès</i>	95 kr

MEAT & CHEESE

3 types of charcuterie w. pickles & homemade bread	105 kr
Paté Forestiere w. pickles & mustard	85 kr
<i>Wine pairing: Zweigelt, 2016, Matthias Warnung, Kamptal</i>	85 kr
36 month Iberico	125 kr
<i>Wine pairing: Cabernet Franc, 2019, Cosmic Cellar, Catalonia</i>	100 kr
3 types of cheese w. crackers & compote	95 kr
<i>Wine pairing: Savagnin, 2015, Domaine de la Pinte, Jura</i>	145 kr
Brillat Savarin triple cream cheese w. dressed leaves	85 kr
<i>Wine pairing: Pouilly-Fumé, 2019, Sauvignon Blanc, Jonathan Pabiot, Loire</i>	95 kr

SEASONAL DISHES

Poulet Basquaise - chicken w. chorizo, aubergine, red pepper & potato in a tomato sauce	160 kr
<i>Wine pairing: Langhe Nebbiolo, 2018, Punset, Piemonte</i>	120 kr
Summer Salad w. asparagus, new potatoes, rocket, dijon vinaigrette & pumpkin seeds	95 kr
<i>Wine pairing: Vilain P'tit Ch'nin, 2019, Chenin Blanc, Domaine Lise & Bertrand Jousset, Loire</i>	100 kr

DESSERT

Orange & polenta cake w. almonds & crème fraîche	75 kr
<i>Wine pairing: Muscat Rivesaltes, NV, Muscat Blanc à Petit Grains, Grand Guilhem, Roussillon</i>	90 kr