



## STARTERS

|   |  |       |
|---|--|-------|
|    | <b>Yellow tomato soup</b> /raspberry marinated tomatoes, feta cheese cream, asparagus, tomato flakes/ (F)(G) | 11,00 |
|    | <b>Local burrata</b> /fennel jam, peaches, asparagus salsa, tarragon vinaigrette, basil/ (G)(H)(I)           | 14,00 |
|   | <b>Tuna mosaic</b> /seaweed cream, fried capers, Masago caviar aioli/ (B)(D)(F)                              | 16,00 |
|   | <b>Fjord trout</b> /tomato mash, sea asparagus, broad beans, sun dried San Marzano tomato/ (D)(F)            | 16,00 |
|   | <b>Rabbit terrine</b> /bacon, onion marmalade, pistachio, fresh radish, salvia/ (C)(G)(L)                    | 12,00 |
|   | <b>Vitello Tonnato</b> /veal, tuna foam, capers/ (C)(D)(J)   | 14,00 |
|   | <b>Beef fillet tartare</b> /creamy egg yolk, dill crisps, capers/ (A)(C)(J)                                  | 12,00 |
|    | <b>Kohlrabi- kale salad</b> /nut yogurt, almonds, snow peas, peppermint, citrus vinaigrette/ (H)             | 10,00 |
|   | fried shrimps (B)  | 14,00 |
|   | feta cheese cream (G)  | 11,00 |
|   | <b>Mussels</b> /miso-tomato broth, prawn shell powder, toasts/ (A)(G)(L)(N)                                  | 13,00 |
|   | <b>Antipasti</b> /French cheese, Italian meat cuts, olives, olive tapenade/ (A)(G)(L)                        | 18,00 |
|  | <b>Homemade spreads</b> /bread toasts/ (ask waiter)  | 15,50 |
|  | <b>Edamame bean pods with sea salt</b> (F)   | 5,00  |

## PASTA OR RISOTTO

|   |  |       |
|---|--|-------|
|  | <b>Asparagus-feta cheese sauce</b> /flamed eggplant, cedar nuts, spinach, basil/ (A)(G)(H)                                 | 16,00 |
|   | <b>Seafood</b> /prawns, salmon, calamari, mussels, Marinara sauce, hemp seeds, Parmigiana, pesto Genovese/ (A)(B)(D)(G)(J) | 17,00 |
|   | <b>Chicken breast</b> /Chorizo, fried onions, Parmigiana cheese sauce/ (A)(G)  | 16,00 |

## MAIN COURSE

|  |   |       |
|--|---|-------|
|  | <b>Tuna steak</b> /flamed pock choy, piquant sweet potato mash, tomato salsa, Calamata olives, sesame-basil sauce/ (D)(F)(G)(H) | 22,00 |
|  | <b>Local sturgeon</b> /asparagus, celery cream, oven baked garlic, sorrel velouté, leek chips/ (D)(G)(I)                        | 25,00 |
|  | <b>Patagonian calamari and tiger prawns</b> /pearl couscous, Calamata olives, basil, tomato salsa sauce/ (A)(B)(N)              | 17,00 |

**Duck breast** /Florentine spinach, zucchini bake, cherry-red wine sauce,  
potato chips/ (C)(I)(M) 24,00

**Calf chop** /wild garlic gremolata, tom-yum-coriander cream, broccolini, fried  
radish, cognac- red wine sauce/ (I)(M) 24,00

**Beef fillet steak** /herb baked asparagus, celery root confit, red bell pepper-onion  
marmalade, savoy cabbage/ (I)(I)(M) 26,00

🍏 **Cauliflower steak** /vegetable chiffonade, sugar snap peas, truffle oil, leek crisps/ (A)(G)(H) 16,00

## DESSERTS

**Strawberry sabayon** /meringue, strawberries, peppermint-thyme salsa/ (C)(G) 7,00

**Rhubarb muss** /sponge cake, rhubarb confit, lime caviar, rhubarb flakes/ (A)(C)(G)(M) 8,00

**Orange polenta cake** /quince syrup, redcurrant gel, chicory ice cream/ (A)(C)(G) 7,00



(A)...cereal containing gluten, i.e. wheat, rye, barley, oats, spelled wheat, triticum turgidum polonicum or hybridized strains and its products (B)...crustaceans and their products (C)...eggs and their products (D)...fish and products thereof (E)...peanuts and products thereof (F)...soybeans and their products (G)...milk and products thereof (including lactose) (H)...nuts, t. i., almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Macadamia or Queensland nuts (Macadamia ternifolia) and their products (I)...celery and their products (J)...mustard and products thereof (K)...sesame seeds and their products (L)...sulfur dioxide and sulphites, if their concentration exceeds 10 mg / kg or 10 mg / l (M)...lupine and its products (N)...molluscs and their products