

A LA CARTE

18:00-22:00

Oven baked oysters (Teriyaki or Fermented kumquat) - per/pcs	35,-
Woodfire flatbread, Herbs, Creamy goat cheese	85,-
Celeriac carpaccio, Smoked mussel mayo, Nori	85,-
Radish, green kale sprouts, Smooth yogurt	95,-
Grilled Padron peppers, Bonito, Chipotle butter	85,-
Crabclaws, Lemon mayo	125,-
Charcoal roasted Salsify, Pak choy, Kale pesto, Almond sauce	155,-
Slow cooked porkneck, Sauerkraut, Applesauce	185,-
Fried plaice, Brown butter, Herbs	195,-

Ask the staff for season fresh sea catch (price by Kg)

DESSERT

Lemon mousse, Crumble	55,-
Chocolate ice cream, Pickled rhubarb	75,-

SNACKS

Bread with oliveoil	40,-
Kimchi	35,-
Roasted salted almonds	40,-
Olives	45,-
Today's cheeses	95,-
Canned fish and mussels from FANGST	85,-

H15

EVENING MENU

KR 365,-

18:00-22:00

1st. Round

Celeriac carpaccio, Smoked mussel Mayo, Nori
Charcoal roasted fennel, Muhammara, Crispy olives
Radish, Green kale sprouts, Smooth yogurt

2nd. Round

Choose your main beneath here:

Slow cooked porkneck, Sauerkraut, Applesauce
Fried plaice, Brown butter, Herbs
Charcoal roasted Salsify, Pak choy, Kale pesto, Almond sauce

Mains served with:

Woodfire flatbread, Herbs, Creamy goat cheese
Springsalads, Nut dressing, Rhubarb

(All dishes are served family style over 2 rounds)

H15