

APERTIFF

SIGNATURE 175,-

KOCHENS

Tequila, Mezcal, Lime, Angustura & Agave

JUICY YUZU

Yuzu, Gin, Strawberry & Lemon

HERBAL GARDEN

Gin, Elderflower, Lime, Cucumber, Basil & Mint

CLASSICS 165,-

OLD FRIEND

Gin, Bloodgrape, Campari, Elderflower

AMARETTO BITTER

Amaretto, Campari, Dark Rum & Lemon

BOURBON SMASH

Bourbon, Lemon & Mint

MOUSSERANDE

Jaume Serra Cava *Spain*

95,- 495,-

Crémant de Bourgogne France

135,- 695,-

Etienne Dumont Champagne *France*

175,- 895,-

SNACKS

Oysters

1 st 45.- 3 st 110.-

Marcona Almonds

85.-

Nocellara Olives

75.-

Valencia Almonds with paprika

75.-

Bouquarones med Butter Fried toast

110.-

Charcuterie board A Variation Of Cold Cuts, Olives,
Almonds, Cheese & Artichokes

195.-

STARTERS

Oysters	1 st. 45.- 3 st. 110.-
<i>Shallots & Lemon</i>	
Bleak Roe 30g	245.-
<i>Brioche, Red onion, Smetana, Lemon & Chives</i>	
Norweigan Lobster	185.-
<i>Fennel, Dill, Ramson & Rye</i>	
Steak Tartar	175.-
<i>Tomato, Lovage, Capers, Schallot & Tuille</i>	
Grilled Tomato	155.-
<i>Sweet Peas, Lovage, Schallot, White Soy & Tuille</i>	

MAIN COURSE

Grilled Entrecote	395.-
<i>Corn, Potato, Escabeche, Celeriac & Veal Gravy</i>	
Confied Rooster	295.-
<i>Endive, Potato, Madeira Gravy, Beetroot & Ramson</i>	
Butterfried Hake	345.-
<i>New Potatoes, Beans, Radish, Carrot, "Sandefford" Sauce & Lumpfish Roe</i>	
Grilled Endiv	275.-
<i>Corn, Potato, Beans, Radish, Escabeche & Carrot</i>	
Lobster Soup	285.-
<i>Lobster stock, Fennel, Celery, Leek, Shrimp, White Fish, Salomon & Cream</i>	

DESSERTS

Open Creme Brulé	135.-
<i>Mary Gold, White Chocolate, Lemon & Candied Sugar</i>	
Cream Cheese Sorbet	135.-
<i>Caramel, White Chocolate, Black Currant & Currant Branch Oil</i>	
Grilled Strawberry Ice Cream	135.-
<i>Lime, Meringue, White Chocolate & Lemon Balm</i>	
Burrata	135.-
<i>Peach, Almond, Caramel & Strawberry Lemonade</i>	

5 – COURSE MENU

Crystal Bread

Bleak Roe, Smetana & Red Onion

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Norweigan Lobster

Fennel, Dill, Ramson & Rye

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Grilled Tomato

Sweet Peas, Lovage, Schallot, White Soy & Tuille

-

Grilled Entrecote

Corn, Potato, Escabeche, Celeriac & Veal Gravy

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Open Creme Brulé

Mary Gold, White Chocolate, Lemon & Candied Sugar

Menu 725.-

Wine Package 575.-

Non Alcoholic Package 365.-

Add Burrata 100.-

If menu is selected, its preferenced to the whole table