DINNER

STARTERS

Baked sea Trout with smoked spices
Lobster hollandaise, lemon Melissa, turnip
El F | SK | By | H | M | Sl | Se | Su | So
175,-

Grilled Scallop
Grilled paprika purée, almonds, melon
BL | M | SL | SO | Sl | Su | Mn | Spor av nøtter
195,-

Baba Ganoush (vegetarian)
Aubergine, egg, pickled red cabbage
El | Sl | Se | Su | Traces of nuts, CAN BE MADE VEGAN
165,-

MAINS

Prinsefisk
Cod, white asparagus, shrimps, creamy sauce, dill and small potatoes
Fi | M | Sl | Se | So | Su | Traces of nuts
355,-

Catch of the Day
Pumpkin, cumquat, creamy Sun-dried tomato sauce with Nduja sausage
Fi | M | Sl | Se | So | Su | Traces of nuts
355,-
Chicken skewers
Carrot purée, carrots, cabbage and leek sauce
H| M | Sl | Se | So | Su Traces of nuts
335,-

Today’s cut
Asparagus, ramson, potato purée and ox jus
M| Se | Sl | Su | Traces of nuts
385,-

Bygotto
Smoked celeriac steak, pickled vegetables, and herb oil
H| By | M | Su | Sl| Se | Su Traces of nuts, CAN BE MADE VEGAN
295,-

Bjerck Burger with fries
Ground beef, english cheddar, tomato, red onion, salad, pickles and bjerck dressing
H | M | E | SE | SU
225,-

Plant based burger from Beyond Meat™
H| By | M | Su | Sl| Se | Su CAN BE MADE VEGAN
235,-

Additions to Burger
Change to sweet potato fries +20,- | Change to hipsterfries – w/ chilimayo, parmesan and bonito +35,-
Bacon +20,- | Double burger +75,- | Bjerck dressing / Chilimayo / Parmesan aioli +20,-

DESSERT

Softis
Soft Serve ice cream
Choose between vanilla, raspberry sorbet – or a mix of both.
With berries, crumble and homemade chocolate sauce
H | M | SO | Nuts and traces of peanut
125,-

Yuzu ganache (Adam´s favorite)
Lemon, mint
H | M | Traces of nuts
175,-
Berries & Chocolate
Berry coulis and raspberry sorbet
H | E | M | Traces of nuts
120,-

Creme brulee
E | M |
145,-