

À La Carte

Chef de cuisine Jegors Porulevs

APPETIZERS

GRESSKAR 11€ (L)

Baked pumpkin with miso glaze, fermented red cabbage with ginger, goat cheese sauce, granola with pumpkin seeds, walnuts, and pink pepper

TUNFISK OG REKER 12€ (L)

Salted tuna fillet in beetroot and dill, tiger prawn mosaic, pickled fennel, mashed cauliflower, Japanese dashi broth with bonito flakes and tomato butter

BIFF TARTAR 13€ (G)

Beef tartar, spicy aioli, shallots, pickled cucumbers, capers, onion slices, wheat bread crisps

BIFF TARTAR OG FOIE GRAS 14€ (L, G)

Beef tartar, duck liver ice cream, white truffle oil, sea buckthorn gel, wheat bread chips

HÜGGE RETTER APPETIZERS

SHRIMP TEMPURA 8€ (G)

Shrimp tempura (7 pcs), homemade sweet chilli sauce, lime

SKÅL 15€ (L, G)

Cheese and meat plate, capers, olives, aioli, pickled peppers with tuna, crispy grissini with sesame

SOUPS

STEINSOPPSUPPE MED ANDEKJØTT 8€ (L, G)

Boletus cream soup, duck meat croquettes, white truffle oil, chives

ISLANDSK HUMMERBISQUE 10€ (L)

Lobster bisque, leeks, carrots, zucchini, salmon, halibut, mussels, green butter

SALADS

HØSTESALAT 12€

Salad, quinoa, roasted rabbit liver, roasted pumpkin, cherry tomatoes, pickled pear, fermented red cabbage, mushroom aioli, caramelised pumpkin seeds

SJØMATSALAT 12€

Salad, cherry tomatoes, cucumbers, avocado, pickled fennel, sea food mix, tiger prawns

MAIN DISHES

KVEITEFILET 19€ (L)

Halibut fillet, mashed cauliflower, celery and apple gnocchi, sauce with mussels, saffron and leeks, green butter

ANDEBRYST FRA GRILL 19€ (L)

Grilled duck fillet, glazed mini carrots in honey and miso, almonds, baked pumpkin and parsnip puree

BIFF STRIP STEAK 29€ (L)

Grilled grain fed beef strip steak, mashed boletus, potato popcorn, beetroot gel with horseradish, demi - glace sauce

HÜGGE RETTER MAIN DISHES

PASTA RIGATONI WITH BEEF 13€ (L, G)

Rigatoni, beef, boletus, leeks, shallots, cream sauce with rosemary, grana padano cheese

TAGLIOLINE AL NERO PASTA WITH PRAWNS AND CRAB 14€ (L, G)

Taglioliini, tiger prawns, crab meat, leeks, shallots, sun-dried tomatoes, saffron cream sauce, grana padano cheese

100% BEEF PATTY BURGER 13€ (L, G)

Brioche bun, handmade beef patty, cheddar cheese, fried lettuce, tomato, pickled cucumber, red onion, sweet mustard, aioli, bacon, fries

100% BEEF PATTY BURGER “Jiro” 14€ (L, G)

Brioche bun, handmade beef patty, kimchi mayonnaise, cheddar cheese, teppanyaki sauce, frillis salad, red cabbage slaw with ginger, french fries

SIDE DISHES

POTATOES WITH ROSEMARY 4€

FRENCH FRIES WITH KETCHUP 4€

SALAD 4€

BAKED VEGETABLES 4€

SWEET POTATO FRIES WITH AIOLI SAUCE 6€

DESSERTS

SJOKOLADE OG KVEDE 8€ (L, G)

Dark and milk chocolate ganache, quince sorbet, Swedish biscuit kolasnittar (Swedish Caramel Cookie Cuts), baked pearl barley cream

RØMME, HONNING OG PLOMME 8€ (L, G)

Sour cream with vanilla, airy burnt honey bisquite, salted caramel, honey touille, plum sorbet with ginger

MARSIPAN, TINDVED OG BLÅBÆR 8€ (L, G)

Marzipan cheesecake, sea buckthorn sorbet, blueberry gel, almond flakes, hare cabbage

DEGUSTATION MENU

FIVE-COURSE DEGUSTATION MENU

(Reduced size dishes)

- BIFF TARTAR OG FOIE GRAS

- GRESSKAR

- ISLANDSK HUMMERBISQUE

- ANDEBRYST FRA GRILL

- RØMME, HONNING OG PLOMME

PRICE PER PERSON 49€

L – contains lactose

G – contains gluten

You can get information about the components of the dishes and allergens from the waiter.