



DINNER

Croque Monsieur 1850

Cheese, ham, bechamel and lots of butter.

Sunchoke and Langoustines 2690 / 3190

Sunchokes cream soup with sautéed langoustines.

Cured Artic Char 2690 / 3190

Red cabbage, lettuce, quinoa, herbs, dill emulsion and horseradish.

Caesar Salad with Chicken 3150

Romaine, croutons, parmesan, anchovy, and lemon zest.

Beef Burger with Fries 3450

Brioche bun, pickled red onions, tomato, pickles, romaine and béarnaise mayo.

Vegetables & Lentils 3500

Maple roasted vegetables, five spice lentils, rye crumble and herbs.

Lightly Salted Cod with Dill & Almond Crust 3950

Mashed potatoes, roasted carrots and horseradish sour cream.

Black Tagliatelle with Langoustine 4400

Cherry tomato, garlic and herbs.

Duck Confit 4850

With celeriac, cauliflower, onion and demi glace.

Crowberry Skyr Bundt Cake 1690

With lemon glaze and whipped cream.

Coconut & Raspberry 1790

Coconut cream, raspberry coulis, and cookie crumble.

*Tuesday through Thursday 17:00 – 21:00
Friday & Saturday 17:00 – 22:00*