

3-COURSE MENU 39

WINES FOR THE MENU 35

LEEK | Smoked leek | Cold smoked pike roe | Jalopeno

CHICKEN | Grilled spring chicken | Zucchini | Smoked chicken cream

CREME BRULEE | Grilled pineapple

We also serve vegetarian options

FROM THE OPEN FIRE

HALIBUT 36
Grilled lemon risotto | Fermented asparagus sauce

QUAIL 32
Quail on open fire | Smoked Lappish potatoes | Grilled silver onion



SPECIAL | FROM THE FARM

SIRLOIN 62
Simmental 300 g | Heifer | Marble 8 / 12

CLUB STEAK 83
Holstein 800 g | Heifer | Marble 9 / 12*

*Weight with bone
With the meat we serve our Bearnaise sauce
The meat has been dry aged for 30-60 days



SPECIAL | FROM THE SEA

HAMACHI 19
Head & Collar | Beurre Blanc | Denmark

Special list items can change according to availability

SIDES

Green salad | Gooseberry vinaigrette 7,5

French fries with smoked salt | Yuzu creme 7,5

Smoked onion | Lappish potato 7,5

COVER CHARGE FOR BREAD AND WATER 5 / PERSON

Allergy and ingredient information is available on request.