



FROM THE CATTLE FARM

"We choose the best meat from small producers.
Our meat is dry-aged for 30 - 60 days."

Sirloin Holstein Heifer <i>Marble 9 / 12</i>	300 g	65	
New York Strip Ayshire Heifer <i>Marble 10 / 12</i>	550 g	73	
Club Steak Ayshire Dairy Cow <i>Marble 9 / 12</i>	600 g	76	
Entrecote Simmental Heifer <i>Marble 10 / 12</i>	700 g	87	
Rib eye Simmental Heifer <i>Marble 10 / 12</i>	800 g	99	



WAGYU

"Wagyu is world-renowned for its buttery texture, subtle
umami flavor and unequaled tenderness."

A5 Wagyu Rib Eye Hokkaidō <i>Marble 12 / 12</i>	100 g	63	
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The meat is served with Béarnaise sauce and a red wine jus.

We grade our beef's marble on a scale 1-12. The ingredients on the list change in accordance with the season and availability.



Served with bone



FROM THE SEA

"We source our fish and seafood locally."

Hand dived scallop White currant Norway		19
Hamachi Head and collar Beurre Blanc Denmark		19
Hake Beurre Blanc Sweden	300 g	39
Halibut Beurre Blanc Norway	250 g	49



SIDES

Green salad Gooseberry vinaigrette	7,5
Smoked cauliflower Finnish corn with miso	7,5
French fries with smoked salt Black garlic aioli	7,5
Grilled jerusalem artichoke Yellowfoot chantarelle	7,5
Savoy cabbage Smoked lapish potatoe	7,5