



## FROM THE CATTLE FARM

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

Sirloin   Ayshire   Heifer <i>Marble 8 / 12</i>	300 g	62	
Tenderloin   Ayshire   Heifer <i>Marble 9 / 12</i>	300 g	69	
Entrecôte   Ayshire   Heifer <i>Marble 11 / 12</i>	600 g	77	
Porterhouse   Ayshire   Heifer <i>Marble 10 / 12</i>	600 g	87	



## WAGYU

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

A5 Wagyu   Sirloin   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."

Scallop   Mushroom dashi   Spruce   Norway	16
Hamachi   Head and collar   Beurre Blanc   Denmark	19
Halibut   Shrimp sauce   Norway	59



## SIDES

Green salad   Gooseberry vinaigrette	7
Garlic potatoes   Horseradish	7
French fries with smoked salt   Yuzu creme	7
Grilled broccolini   Chimichurri	7
Smoked onion   Lappish potatoes	7