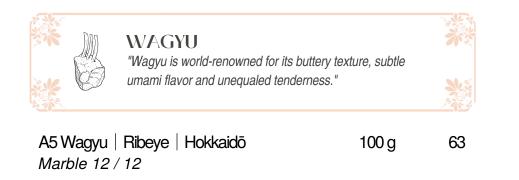


## FROM THE CATTLE FARM

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

Sirloin   Montbeliarde   Heifer <i>Marble 9/12</i>	300g	65
New York   Ayrshire   Dairy cow Marble 11/12	500 g	76 🍃
Rib eye   Hereford   Heifer <i>Marble 10 / 12</i>	750 g	93 🖁
Entrecote   Ayrshire   Dairy cow <i>Marble 11 / 12</i>	750 g	99 🖁



The meat is served with Béamaise 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



Hamachi | Head and Collar | Beurre Blanc | Denmark 19



Pigeon dry aged with herbs | Pigeon sauce | France 53



Green salad   Gooseberry vinaigrette	7,5
Risotto White asparagus	7,5
French fries with smoked salt   Black garlic aioli	7,5
Grilled baby gem   Spruce pesto	7,5
Smoked onion   Lappish potatoes	7,5