



FROM THE CATTLE FARM

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

Sirloin | Montbeliarde | Heifer
Marble 9/ 12 300g 65

New York | Ayrshire | Dairy cow
Marble 11/ 12 500 g 76 

Rib eye | Hereford | Heifer
Marble 10 / 12 750 g 93 

Entrecote | Ayrshire | Dairy cow
Marble 11 / 12 750 g 99 



WAGYU

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

A5 Wagyu | Ribeye | Hokkaidō
Marble 12 / 12 100 g 63

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."

Hamachi | Head and Collar | Beurre Blanc | Denmark 19

FROM THE AIR

"We support small family farms"

Pigeon dry aged with herbs | Pigeon sauce | France 53



SIDES

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