

3-COURSE LUNCH 39**WINES FOR THE MENU 35**

TROUT | Blood orange | Avocado | Grilled coriander

LAMB | Lappish potates | Pickled kohlrabi | Lamb broth

PARFAIT | Sea-buckthorn parfait | White chocolate | Umeboshi

We also serve vegetarian options.

FROM THE OPEN FIRE

VENISON 31

Venison from open fire | Smoked celeriac | Mustard seeds

SKREI COD 34

Charred Skrei cod | Lappish potatoes | Horseradish | Shrimp butter

**SPECIAL | FROM THE FARM**

SIRLOIN 62

Black Angus 300gr | Hiefer | Marble 9 / 12

COWBOY 92

Black Angus 850gr* | Dairy Cow | Marble 9 / 12

*Weight with bone.

All cuts are served with Béarnaise sauce.

Our meat is dry-aged for 30 - 60 days at Brasa

**SPECIAL | FROM THE SEA**

HALIBUT 59

Halibut 300gr | Ramson sauce

*Special list items can change according to availability

SIDES

Green salad | Gooseberry vinaigrette 7

French fries with herbs | Yuzu creme 7

Smoked onion | Lappish potatoes 7

COVER CHARGE FOR BREAD AND WATER 5 / PERSON

Allergy and ingredient information is available on request.