

## M A I N S

17.00-21.00

<b>LARGE SHRIMP TAOST</b>	250 kr
Hand peeled shrimps that comes with avocado, the perfect egg, salad, red onion, dill cream and butter fried sourdough bread Wine: Chablis Chateaux de Chemilly 160 kr / 665 kr	
<b>TURBOT FILET</b>	325 kr
Served with white wine sauce, seafood reduction, pointed cabbage and fresh potatoes with herbs Wine: Camden Park Chardonnay 110 kr / 490 kr	
<b>BEEF FILLET</b>	310 kr
Low -temperature beef fillet is served with roasted fresh potatoes, green asparagus, fermented garlic cream and red wine sauce Wine: Fairview Shiraz 135 kr / 595 kr	
<b>MOULES FRITES</b>	215 kr
Freshly caught mussels cooked in white wine, cream, herbs, onions, garlic, fennel and celery. Served with french fries Wine: W2 Riesling 135 kr / 595 kr	
<b>TRUFFLE PASTA</b>	240 kr
Fresh pasta with five kinds of cheese. Served in creamy truffle sauce with pecorino as well as parmesan on top Wine: Grüner Veltliner vom Haus 120 kr / 540 kr	

## K I D S

1 2 y e a r s

<b>PASTA</b>	95 kr
Pasta bolognese with cucumbers	
<b>HOT DOGS AND FRIES</b>	95 kr
<b>HALF ADULT DISHES</b>	
Half the price	

## T O S T A R T W I T H

<b>CHARCUTERIE BOARD</b>	245 kr
Three stored cheeses and three kinds of chark. Served with marinated vegetables, marmalade and bread. Perfect for 2!! Vin: Lamberti Ripasso 130 kr / 580 kr	
<b>SMALL SHRIMP TAOST</b>	145 kr
Hand peeled shrimps that comes with avocado, the perfect egg, salad, red onion, dill cream and butter fried sourdough bread Vin: Chablis Chateaux de Chemilly 160 kr / 665 kr	
<b>BOQUERONES</b>	110 kr
Spanish pickled anchovy fillets from Biscay Bay. Served with aioli and roasted lemon Öl: Bryggmästaren pilsner 80 kr	
<b>ASPARAGUS</b>	140 kr
Butter -fried green asparagus served with browned balsamic butter, air -dried coppa and sage emulsion Vin: Duo de Mers 110 kr / 485 kr	
<b>BLEAK ROE</b>	210 kr
30 g bleak roe served with creme fraiche, red onion, lemon and butter -fried sourdough toast Vin: Veuve Clicquot 145 kr / 950 kr	

## A F T E R

<b>RHUBARB</b>	115 kr
Rhubarb compote, cardamom cream, almondcrumble and fresh berries	
<b>TRUFFLE</b>	35 kr
Strandtugg's homemade truffle	
<b>VANILLA ICE CREAM</b>	65 kr
Vanilla ice cream with chocolate sauce, meringue and whipped cream	
<b>DOUBLE</b>	65 kr
Chocolate ball and a scoop of vanilla ice cream	

