

DINNER

SUSTAINABLE • ORGANIC • LOCAL

starters

beef carpaccio, lemony mayonnaise	850
home cured norwegian salmon gravalax	900
deep fried tempura vegetables	600
seafood sushi	800
vegetarian sushi	600
pasta + chicken gratin	950

soups

thai chicken noodle with lemongrass + oyster sauce	500
smoky spanish tomato with bell peppers + cumin	500
rich porcini mushroom soup	500

meats

roast beef tenderloin with smoked paprika mayonnaise	1200
rosemary garlic pork chops, pan gravy	1200
grilled lamb chops, mint sauce	1200
cajun-spiced chicken breast, demi-glaze sauce	1200
tagliatelle with hazelnuts, pancetta + sage	800

fish

black cod with olives + potatoes in parchment	1200
broiled salmon, citrus yoghurt sauce	1200
grilled red snapper with green tomato + watermelon salsa	1200
grilled jumbo prawns, lemon peanut butter dip	1200
lemony risotto with asparagus + shrimps	1100

vegetarian

penne arrabiata with plum tomatoes + pecorino romano	950
pesto maccheroni with zucchini, potatoes + green beans	950
vegetarian pad thai with nuts	900
artichoke + spinach quiche with garlic + tofu	800

sides

french fries • mashed potatoes • steamed rice	each 200
baby vegetables • nutmeg spinach • sauteed butternut squash	

all prices include VAT and government taxes