



## SNACKS

**OYSTERS — PER PIECE** 3,50  
*Served with red wine vinegar and fresh lemon.*

**CHARCUTERIE** 13,50  
*Served with bread and homemade aioli.*

**SHRIMP CROQUETTES — 3 PCS** 12,00  
*Can be ordered until 18:00*

**"BITTERBALLEN" — 6 PCS** 8,00  
*Can be ordered until 18:00*

**OLD CHEESE CROQUETTES — 6 PCS** 9,00  
*Can be ordered until 18:00*

## CHEFS MENU

### WEEKLY CHANGING CHEFS MENU

**LUNCH 3 COURSES** 35,00

**DINNER 4 COURSES** 42,50

## STARTERS

**BURATTA** 11,00  
*Smoked buratta served with a fresh quinoa salad with herbs and marinated tomatoes.*

**SALMON TROUT** 14,00  
*Slow cooked salmon trout served in a miso and ginger broth. Served with sorrel.*

**TAKAKI** 15,00  
*Slightly seared loin of beef with XO-sauce. Duxelles of shi-take mushrooms and crispy nori*

**CARPACCIO OF HALLIBUT** 16,00  
*Smoked hallibut carpaccio served with an Argentinian prawn, cream of fish stock and parsely and a prawn vinaigrette.*

**IBERICO LOMO** 14,00  
*Thinly sliced lomo of iberico pork. Served with pan fried mushrooms, cherry tomatoes and Taggiasch olives.*

## MAIN COURSES

**POINT CABBAGE STEAK** 19,00  
*Barbecued point cabbage served with a cream of point cabbage and Za'atar spices.*

**SHORT RIBS** 24,00  
*Slowly cooked beef short ribs lacquered with port served with pumpkin cream, sweet potatoes and sauce made from cantharelles*

**NORWAY HADDOCK** 22,50  
*Haddock filet from the plancha served with a cream of Jeruzalem artichoke and smokey whiskey mussels.*

**TOURNEDOS** 29,00  
**SERVED WITH DUCKLIVER** 5,00  
*Grilled fillet steak served with sauce Bordelaise, a cream of bellpeppers and puffed sweet unions.*

**SOLE A LA MEUNIERE (500 GRAMS)** 39,50  
*Served with fries and a salad.*

## SIDES

**MIXED SALAD** 5,00  
**ROSEVAL BABY POTATOES** 5,00  
**FRIES** 5,00  
*With truffle mayonnaise.* 1,50

## DESSERTS

**EASTERN APRICOT** 9,50  
*Variations of apricot served with a parfait of coconut and lime, a cream of black sesame and vinaigrette of harbanero peppers.*

**SUMMER CHOCOLATE** 9,50  
*Dark chocolate mousse served with macadamia crumble and keffir lime leaves.*

**PEACHES N CREAM** 9,50  
*Raspberry mousse with meringue and verbena. Served with poached peaches, fresh raspberries and crème Anglaise.*



**ASSORTIMENT OF CHEESE** 14,50  
*The best cheeses from 'Bourgondisch Lifestyle'.*



## SPARKLING

<b>CAVA RESERVA</b> <i>Miquel Pons, Penedes</i>	 7,50	 32,50
<b>CHAMPAGNE BLANC DE BLANCS</b> <i>Premier cru, Yannick Vauthier</i>	12,50	60,00

## WHITE WINES

<b>LA GALOPE 2019</b> <i>Colombard – Ugni Blanc, Gascogne</i>	 4,00	 22,50
<b>TRES CANTOS 2019</b> <i>Verdejo – Viura, Rueda</i>	4,50	25,00
<b>MONTANSSY 2019</b> <i>Chardonnay oak-aged, Pays d'Oc</i>	5,50	32,50

## RED WINES

<b>RAMON ROQUETA RESERVA 2015</b> <i>Tempranillo, Catalunya</i>	 5,50	 32,00
<b>LE VERSANT 2019</b> <i>Pinot Noir, Pays d'Oc</i>	5,00	28,00
<b>VIU MANENT RESERVA 2018</b> <i>Carménère, Colchagua valley</i>	5,00	28,00

## ROSÉ

<b>LE VERSANT 2019</b> <i>Grenache Noir, Pays d'Oc</i>	 4,75	 26,00
<b>CHATEAU DEMONPERE 2019</b> <i>Cinsault – Grenache, Provence</i>		36,00
<b>HAUT GLEON 2019</b> <i>Grenache, Cabernet, Merlot, Pinot</i>		36,00

## COCKTAILS

<b>DARK &amp; STORMY</b> <i>Goslings black rum – gingerbeer – lime</i>	12,50
<b>MOSCOW MULE</b> <i>Vodka – gingerbeer – lime</i>	12,50
<b>PALOMA</b> <i>Tequila – grapefruit – lime</i>	12,50

## GIN & TONICS

<b>BOBBY'S GIN</b> <i>Orange – cloves</i>	10,00
<b>THE STILLERY'S GIN</b> <i>Pear – blueberry</i>	10,00
<b>HENDRICKS GIN</b> <i>Cucumber – black pepper</i>	10,00

## BEERS (BOTTLED)

<b>HEINEKEN</b>	3,50
<b>IJWIT – BROUWERIJ 'T IJ, AMSTERDAM</b> <i>Wheat beer (6,5%)</i>	5,00
<b>NATTE – BROUWERIJ 'T IJ, AMSTERDAM</b> <i>Organic (6,5%)</i>	5,00
<b>ZATTE – BROUWERIJ 'T IJ, AMSTERDAM</b> <i>Tripel (8%)</i>	5,00