



Appetizers

Fried goat cheese with steamed vegetables, nuts and fig jam sauce	€ 10,00
Beef tartar with quail egg, ripen mustard seeds and herbs	€ 11,50
Antipasti for 2 persons	€ 18,00

Salads

Summer mixed greens salad with Gorgonzola cheese sauce	€ 6,80
Tuna fillet salad with spinach, chard leaves, daikon noodles and sesame seeds spread	€ 10,00
Fried turkey fillet with little gem salad, parmesan, anchovy sauce and ciabatta croutons	€ 8,00
Grilled tiger prawns with little gem salad, parmesan, anchovy sauce and ciabatta croutons	€ 9,80

Soups

Classic French white wine - leek cream soup with ciabatta croutons	€ 6,80
Selection of fish bouillabaisse with mussels and shrimps	€ 10,20

Main Dishes

Arctic char fillet with cauliflower puree, mini vegetables and greens emulsion	€ 15,20
Barents Sea cod fillet with legumes stew and lemongrass - white wine sauce	€ 14,50
Tuna steak with vegetable - herb caponata, fried zucchini and Ponzu sauce	€ 18,00
Pearl chicken breast with parsnip - celery puree, green soybeans and fried onion - garlic emulsion	€ 13,50
Spice crusted duck breast with carrot - orange cream, in reduced broth sauce	€ 15,50
Beef fillet steak with green buckwheat, steamed vegetables and veal broth - red wine sauce	€ 25,00
Venison backstrap steak with creamy beetroot bulgur, wild broccoli, beetroot chips and pepper - shallot caramel	€ 29,80
Lamb fillet cooked in herb butter with bok choy, vegetable ratatouille and sambal pepper sauce	€ 23,50
Beef - turkey burger with vegetables, smoked cheddar, remoulade sauce and French-fries	€ 14,50

Pasta

Creamy tagliatelle with chicken and herbs	€ 7,80
Gnocchi with spinach, cherry tomatoes and capers in butter sauce	€ 9,50

Desserts

Fried apple panna cotta with fresh berries, with filo nuts flakes	€ 6,80
Pavlova cake conversion with berries and fresh cheese - vanilla cream	€ 7,20
Slowly prepared chocolate cake with fresh raspberries and raspberry gel	€ 6,50
Ice cream or sorbet selection	€ 6,50