





MEAT MENU

565 :-/p

Starter

Selected charcuteries from southern Europe
Pimentos de padron with sea salt & olive oil
Crispy goat cheese with jalapeño & coriander

Main

Selected cuts with red wine gravy
Salt baked beets with lemon & browned butter
Green salad with "Caesar dressing", croutons & sun dried tomatoes
French fries with truffle aioli & parmesan

Dessert

Baked chocolate with spice boiled cherries

FISH MENU

565 :-/p

Starter

Deep-fried cod with harissa mayonnaise & chive
Pimentos de padron with sea salt & olive oil
Crispy goat cheese with jalapeño & coriander

Main

Selected delicacies from the ocean with aioli & lemon
Salt baked beets with lemon & browned butter
Green salad with "Caesar dressing", croutons & sun dried tomatoes
Herb tossed potatoes with sour cream

Dessert

Baked chocolate with spice boiled cherries

VEGETARIAN MENU 545 :-/p

Starter

Tapenade on grilled bellpepper with sour dough bread & walnuts
Pimentos de padron with sea salt & olive oil
Crispy goat cheese with jalapeño & coriander

Main

Crispy halloumi with harissa mayonnaise & coriander
Salt baked beets with lemon & browned butter
Green salad with "Caesar dressing", croutons & sun dried tomatoes
Deep-fried brusselsprout with truffle aioli & parmesan
Herb tossed potatoes with sour cream

Dessert

Baked chocolate with spice boiled cherries

