STARTERS

Shrimp Skagen L

11,20€

Shrimp skagen on archipelago bread. Drink recommendation: Leitz 4 Friends Riesling

KilPil L

13,20€

Chili-garlic butter-fried tiger prawn tails and levain bread.

Drink recommendation: Leitz 4 Friends Riesling

Roasted Roots Veg, G

9,90€

Roasted broccoli, root vegetables, almonds and herb sauce.

Drink recommendation: Fournier F Sauvignon Blanc

Bread & Table Spread $_{
m M}$

5.00€

House bread with herb spread.

SALAD

+ Protein

Summer Caesar Salad L

12,00€

Romaine lettuce, roasted broccoli, summer berries, croutons and Caesar dressing.

Optional additions:

Tiger prawn tails +8€

Chicken +6€

Crispy tofu +6€

Drink recommendation: Laroche St Martin Chablis

MAIN COURSES

Smash Burger L

18,90€

Durum bun with 2 smashed beef patties, cheddar cheese, tomato, baby gem lettuce, pickles, pickled red onion, chive cream, crispy potatoes and ketchup.

Drink recommendation: Brooklyn Lager

Veggie Burger M

16,90€

Durum bun with king oyster mushrooms, roasted eggplant, baby gem lettuce, tomato, pineapple salsa, chive cream, crispy potatoes and ketchup.

Drink recommendation: 1664 Kronenbourg Blanc

Glaze Beef M. G.

38,00€

Thyme-glazed marbled beef sirloin steak with truffle potato cake, broccolini, marinated root vegetables, radish and sage jus.

Drink recommendation: Yalumba Y Series Cabernet Sauvignon

Catch of the day

31,90 €

Fish dish of the day. Ask the staff for more information.

Mushroom Pasta I.

15.00€

Fresh tagliatelle pasta with king oyster mushrooms, arugula, Parmesan cheese, roasted pine nuts and truffle oil.

Drink recommendation: Château Puybarbe L'Étoile

Crispy Tofu M, G

22,90€

Crispy cold-smoked tofu, truffle-seasoned pressed potatoes, broccoli stem purée, baby carrots and roasted cauliflower.

Drink recommendation: Laroche Rose la Chevaliere

SOUP

$\textbf{Salmon Soup}\ {\rm M}$

18,90€

Clear broth salmon soup served with archipelago bread. Optional addition: Chive cream (L) +2€. Drink recommendation: Leitz 4 Friends Riesling

DESSERTS

"Tiramisu" L

13,20€

A bold house version of tiramisu with fluffy coffeemascarpone foam, pressed savoiardin biscuits, dark chocolate, savoiardi biscuit crumble, berries and raspberry curd.

Pavlova Veg, G

10,90€

Crispy meringue with vanilla foam, peach curd and berries.

Cloudberry L, G

12.90€

Cloudberry cheesecake with berries.

Ice Cream / Sorbet L, G, sorbet Veg. 6,90 €

Ice cream flavors: vanilla, chocolate, pistachio, coffee-chocolate or mango sorbet.

L Lactose-free | LL Low-lactose | M Milk-free G Gluten-free | Veg Vegan | • Veggie

Meat origin Finland.

To find out more about our dishes and products and ingredients that may trigger allergic reactions or intolerance symptoms, please speak to a member of staff. (EU regulation 1169/2011)

KID'S MENU 🙂



Kid's Burger L

9,90€

Durum bun with a beef smash patty, salad, tomato, mayonnaise, crispy potatoes and ketchup.

Kid's Burger Vege M

9,90€

Durum bun with a veggie patty, salad, tomato, mayonnaise, crispy potatoes and ketchup.

Kid's Chicken Pasta L

9,90€

Fresh tagliatelle with chicken breast, Parmesan cheese, cucumber and herb oil.

Kid's Meatballs I. G.

9.90 €

Meatballs with crispy potatoes and ketchup.

Kid's Salmon Soup L

9,90€

Salmon soup with chive cream and dark rye bread.







