



CHEERS & WELCOME

NV CHAMPAGNE DE SAINT-MARCEAUX BRUT.....	170/975:-
NV CAVA CODORNIU "1551" BRUT.....	130/775:-
NV PROSECCO TREVISO EXTRA DRY.....	120/715:-

SNACKS FOR ALL TO SHARE

Olives.....	45:-/pp
Marcona almonds.....	45:-/pp
Potato chips.....	35:-/pp
3 canapés, "skagen", steak tartar, pickles with honey & smetana.....	125:-/pp
Cheeses with figsmarmelade & hard rye bread.....	125:-/pp
Charkuteries.....	125:-/pp

STARTERS

Toast Skagen with lemon, dill, whitefish roe and butterfried toast.....	185:-
Wine suggestion: CHABLIS.....	175:-/875:-
Domaine Louis Moreau (Chardonnay) Bourgogne, FRA	
Steak tartar with capers, cornichons, dijon & egg yolk.....	175:-
Wine suggestion: J VINEYARD PINOT NOIR.....	185:-/925:-
J Vineyard (Pinot Noir) California, USA	
Mushroom toast with pickled silver onions & grated parmesan.....	165:-
Wine suggestion: PARIGI NEBBIOLO D'ALBA.....	195:-/975:-
Mauro Sebaste (Nebbiolo) Piemonte, ITA	



MAINCOURSES

Grilled Sirloin with roasted potatoes, Bearnaise, tomato salad & red wine sauce.....445:-

Wine suggestion: WILLIAM HILL CABERNET SAUVIGNON.....165:-/825:-

William Hill Estate Winery (Cabernet Sauvignon) Central Coast, USA

Baked char with broccolini, mashed potatoes, Sandefjord-sauce & trout roe.....295:-

Wine suggestion: MACON-VILLAGES.....155:-/775:-

Henri De Villamont (Chardonnay) Bourgogne, FRA

Wallenbergare with peas, lingonberrys, browned butter & mashed potatoes.....230:-

Wine suggestion: MACON-VILLAGES.....155:-/775:-

Henri De Villamont (Chardonnay) Bourgogne, FRA

Meatballs with cream sauce, lingonberrys, pressed cucumber & mashed potatoes.....195:-

Wine suggestion: CHIANTI CLASSICO.....175:-/875:-

Frescobaldi Tenuta Perano (Sangiovese) Toscana, ITA

Baked egg with broccolini, hashbrowns, Sandefjord-sauce & almonds.....205:-

Wine suggestion: MACON-VILLAGES.....155:-/775:-

Henri De Villamont (Chardonnay) Bourgogne, FRA

DESSERTES

Crème Brûlée.....105:-

Wine suggestion: SAUTERNES, Bordeaux, FRA, 8 cl.....105:-

This week's pie.....105:-

Wine suggestion: MOSCATO D'ASTI, Piemonte, ITA, 8 cl.....95:-

Chocolatetruffle.....40:-

Wine suggestion: TAYLOR'S 10 Year Old Tawny Port, POR, 8 cl.....115:-