



CHEERS & WELCOME

NV CHAMPAGNE DE SAINT-MARCEAUX BRUT.....	170/975:-
NV CAVA MONT-FERRANT AMERICANO BRUT.....	130/775:-
NV PROSECCO TREVISO EXTRA DRY.....	120/715:-

SNACKS FOR ALL TO SHARE

Oysters.....	45:-/pp
Olives.....	45:-/pp
Marcona almonds.....	65:-/pp
Potato chips.....	45:-/pp
Cheeses with seasonal marmalade.....	125:-/pp
Charkuteries.....	125:-/pp

STARTERS

Toast Skagen with lemon, dill, vendace roe & butter-fried toast.....	195:-
Wine suggestion: 2022 PETIT CHABLIS.....	175:-/875:-
Domaine Louis Moreau (Chardonnay) Bourgogne, FRA	
Steak tartar on spelt bread with dijonnaise, cornichons, fried capers & cured egg yolk.....	185:-
Wine suggestion: 2022 MÂCON-VILLAGES.....	170:-/850:-
Henri de Villamont (Chardonnay) Bourgogne, FRA	
Gratinated chèvre with honey, arugal, toasted walnuts & figs poached in port.....	185:-
Wine suggestion: 2023 FRYER'S COVE CHENIN BLANC.....	155:-/775:-
Fryer's Cove (Chenin Blanc) Western Cape, RSA	



MAINCOURSES

Grilled Sirloin with roasted potatoes, bearnaise, red wine sauce & garlic-sautéed haricots verts.....445:-

Wine suggestion: 2020 EDNA VALLEY CABARNET SAUVIGNON.....175:-/875:-

Edna Valley (Cabernet Sauvignon) Central Coast AVA, USA

Roasted cod lion with butter-fried chanterelles, white wine sauce, almond potato brandade with crab, and butter-braised leeks.....345:-

Wine suggestion: 2022 MACON-VILLAGES.....170:-/875:-

Henri De Villamont (Chardonnay) Bourgogne, FRA

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

Wine suggestion: 2022 MACON-VILLAGES.....170:-/875:-

Henri De Villamont (Chardonnay) Bourgogne, FRA

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

Wine suggestion: 2020 CHIANTI CLASSICO DOCG EKO.....175:-/875:-

Valiano (Sangiovese/Cabernet Sauvignon) Toscana, ITA

Wild mushroom risotto with pickled pearl onions, crispy oyster mushrooms & aged parmesan.....265:-

Wine suggestion: 2022 MACON-VILLAGES.....170:-/875:-

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:-