

DINNER

STARTER

Bread | tapenade | olive oil |
coarse sea salt **L V** 5,00

Kolokithokeftedes | parmesan crème |
tomato | Olive crumble **V** 9,20

Carpaccio | lovage mayo | parmesan |
hazelnut **G** 12,75

Gravad Lax | salmon rilette | anchovies-capers
mayonnaise | toast **L** 9,25

SOUP

GLUTEN FREE? ASK OUR TEAM

Thai red curry | chicken | coriander **G L** 6,50

Soup of the week
ask our team for information 5,90

SALAD

Grilled pear salad | chicory | dried fruit |
gorgonzola | seed mix | pear dressing **V G** 13,50

Salad with smoked goose breast | figs |
walnut | beetroot | mature goat cheese |
balsamic dressing **G** 14,50

MAIN

Fish stew with langoustine broth | tomato |
mackerel | mussels | prawn | fennel | almond |
garlic bread **L** 18,25

Salmon fillet | salsa verde | grilled fennel | puffed
cherry tomato | potato muffin 18,50

Mushroom tartar | grilled pumpkin |
tempura of oyster mushroom | herbed filo |
egg yolk cream | parmesan cream **V** 16,00*

Veal sirloin steak | pistachio crumble |
roast beetroot | potato gratin |
mushroom gravy 18.75

DESSERT

White chocolate mousse | pistachio ice cream |
mandarin meringue **G V** 8,00

Cinnamon tiramisu | pear gel **V** 7,50

Cheese platter | 4 different cheeses |
fig jam | toast 9,95

L = LACTOSE FREE G = GLUTEN FREE

V = VEGETARIAN * = WITH FRIES