



## STARTERS

<b>Østers Fin de Clair</b> ( <i>Fra</i> ).....	55:-/pc
<i>Shallot vinaigrette - Lemon - Tabasco (12, 14)</i>	
<b>Confit Pumpkin</b> .....	225:-
<i>Coconut milk- Preserved lemon - Lemongrass (1A, 7)</i>	
<b>Scallops</b> ( <i>Nor</i> ).....	245:-
<i>Brown butter - Ponzu - Pomegranate (1A, 2, 6, 7)</i>	
<b>Cured Beef</b> .....	255:-
<i>Aubergine - Herbs - Coriander</i>	

## STEAKS

*Price includes one side, one potato, and one sauce of your choice.*

<b>Beef "short ribs"</b> .....	585:-
<b>Tenderloin</b> .....	585:-
<b>Beef "T-Bone"</b> .....	625:-
<b>Iberico Presa</b> .....	525:-
<b>Tuna</b> .....	525:-
<b>Lamb Sirloin</b> .....	525:-

## VEGAN

<b>Vegan Au Poivre</b> .....	265:-
<i>«Celery Boeuf» - Pearl potatoes - Oyster mushrooms - Mojo rojo (1A, 6, 12)</i>	

<b>SIDES</b> .....	79:-/pc
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Baked Jerusalem artichoke - truffle - goat cheese (7)  
Fried mushrooms - thyme - garlic (7)  
Tomato "Marinda" - pomegranate - pine nuts (8J)  
Asparagus beans - bacon - lime mini carrot - honey - smoked paprika



**POTATO.....79:-/pc**

French Fries  
Sweet potato Fries  
Creamy potato (7)  
Pearl potato

**SAUCE.....49:-/pc**

Bearnaise (3, 7, 12)  
Chimichurri (7)  
Green pepper sauce (7, 9, 12)  
Red wine sauce (9, 12)  
Mojo Rojo (12)

**DESSERT**

**Baked Apple Walnut cream - Cinnamon chips (1A, 7, 8A).....155:-**  
**Creme Brûlée "Tonka" (3, 7).....165:-**  
**Sorbet two scoops of today's flavours.....135:-**

**ALLERGIES:**

**1.** GLUTEN: A-WHEAT B-RYE C-BARLEY D-OATS E-EMMER F-SPELT G-KHORASAN **2.** SHELLFISH **3.** EGG **4.** FISH  
**5.** PEANUTS **6.** SOY BEANS **7.** MILK-LACTOSE **8.** NUTS: A-ALMONDS B-HAZELNUTS C-WALNUTS D-PECANS E-PISTACHIO  
F-BRAZIL NUTS G-MACADAMIA H-CASHEW I-NUTMEG J-PINE NUTS **9.** CELERY **10.** MUSTARD **11.** SESAME **12.** SULFUR  
DIOXIDE - SULPHITES **13.** LUPINE **14.** MOLLUSKS