

CORK

- Our Kitchen closes at 22.00, except for olives & almonds -

SNACKS

Olives	35 kr
Salted almonds	45 kr
Homemade bread w. olive oil	35 kr

OYSTERS & SEAFOOD

Oysters of the day w. mignonette & lemon (1 / 6)	40/220 kr
<i>Wine pairing: À l'Aube, 2016, Chardonnay & Pinot Noir, Louise Brison, Champagne</i>	185 kr
Can of anchovies w. toasted bread & mayo	110 kr
<i>Wine suggestion: Riesling 'Alte Reben', 2020, Peter Jakob Kühn, Rheingau</i>	95 kr
Can of cockles w. toasted bread & mayo	110 kr
<i>Wine suggestion: Sylvaner, 2021, Stefan Vetter, Franken</i>	95 kr
Can of herring smoked in ramson & white pepper w. toasted bread & mayo	110 kr
<i>Wine suggestion: Spitz, 2021, Grünsnitz, Weingut Edgar Brutler, Transylvania</i>	125 kr

MEAT & CHEESE

36 month Iberico ham	145 kr
3 types of charcuterie w. cornichons	110 kr
<i>Wine suggestion: Via Fora, 2019, Sumoll, Cosmic, Empordà</i>	135 kr
Pork paté w. mushrooms, cornichon & mustard	95 kr
<i>Wine suggestion: Le Robbe, 2021, Nero d'Avola & friends, Giuseppe Cipolla, Sicily</i>	145 kr
Toasted sandwich of cheese & mortadella served w. dressed leaves	105 kr
<i>Wine suggestion: Principia Mathematica, 2017, Xarello, Alemany i Corrio, Penedès</i>	120 kr
Fresh goat cheese w. anchovies, capers & lemon on toast	95 kr
<i>Wine suggestion: Keep On Punching, 2022, Chenin Blanc, Testalonga, Swartland</i>	95 kr
Burrata w. stewed aubergine & tomato, basil oil & pangrattato	115 kr
<i>Wine suggestion: Menu Pineau, 2020, Lise & Bertrand Jousset, Loire</i>	130 kr
3 types of cheese w. compote	110 kr
<i>Wine suggestion: Riesling Spätlese 'Niederberg Helden', 2016, Schloss Lieser, Mosel</i>	125 kr

- For the above servings, please order bread separately -

SEASONAL DISHES

White bean & vegetable cassoulet w. chive oil & roasted almonds	110 kr
<i>Wine suggestion: Grüner Veltliner 'Alte Reben', 2019, Nibiru, Kamptal</i>	135 kr
Veal fricasse w. carrots, parsley root, pearl onions & potatoes	165 kr
<i>Wine suggestion: Melon à Queue Rouge, 2018, Chardonnay, Domaine de la Pinte, Jura</i>	170 kr

DESSERT

Chocolate & coffee cake w. chocolate buttercream, mixed berries & hazelnuts	80 kr
<i>Wine suggestion: Grenache Rivesaltes, 2018, Grand Guilhem, Roussillon (10cl)</i>	95 kr

- Please inform staff about any allergies -