

# 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 suggestion: À l'Aube de la Côte des Bar, 2017, Blend, Louise Brison, Champagne</i>	185 kr
Can of anchovies w. toasted bread & mayo	110 kr
<i>Wine suggestion: Langhe Arneis, 2023, Agnelli Viassone, Piemonte</i>	95 kr
Can of cockles w. toasted bread & mayo	110 kr
<i>Wine suggestion: Riesling 'Expression', 2023, Domaine Agapé, Alsace</i>	95 kr
Can of sea sprat smoked in heather & camomile w. toasted bread & mayo	110 kr
<i>Wine suggestion: Sauvignon Blanc 'Gratitud', 2018, Cosmic Cellar, Empordà</i>	115 kr

## MEAT & CHEESE

36 month Iberico ham	145 kr
3 types of charcuterie w. cornichons	110 kr
<i>Wine suggestion: Pinot Noir 'Expression', 2023, Domaine Agapé, Alsace</i>	115 kr
Paté Forestière w. mushrooms, cornichon & mustard	95 kr
<i>Wine suggestion: Saint-Joseph, 2022, Syrah, Jean-Baptiste Souillard, Rhône</i>	160 kr
Burrata w. preserved puntarelle, balsamic glaze & pangrattato	115 kr
<i>Wine suggestion: Menu Pineau, 2022, Lise &amp; Bertrand Jousset, Loire</i>	135 kr
Toasted cheese sandwich w. mortadella & a small salad	105 kr
<i>Wine suggestion: Mâcon la Roche-Vineuse, 2023, Chardonnay, Simon Faure, Bourgogne</i>	165 kr
3 types of cheese w. compote	110 kr
<i>Wine suggestion: Trait d'Union, 2018, Chenin Blanc, Lise &amp; Bertrand Jousset, Loire</i>	135 kr

## SEASONAL DISH

Spicy pumpkin soup w. crème fraîche & roasted pumpkin seeds	110 kr
<i>Wine suggestion: Riesling Spätlese Feinherb 'No. 53', 2022, Laura Weber, Nahe</i>	90 kr
Tagliatelle al Ragù	145 kr
<i>Wine suggestion: Contrappunto, 2020, Sangiovese &amp; Cabernet Sauvignon, Tunia, Tuscany</i>	95 kr

## DESSERT

Chocolate & almond cake w. vanilla mascarpone & roasted almonds	80 kr
<i>Wine suggestion: 10 Year Tawny Port, NV, Blend, Krohn, Porto (10cl)</i>	115 kr

## 3 COURSE MENU

Burrata - Tagliatelle - Chocolate Cake	275 kr
<i>Three glass wine menu</i>	345 kr

- Please inform staff about any allergies -