

# STARTERS-

TOAST SKAGEN (L) with smoked fish roe and fresh dill	14.90
<b>REINDEER TERRINE (L, G)</b> with pistachio, cranberry glaze and cranberries.	14.90
SHRIMP RISOTTO (G, LL) with chili oil and citrus foam.	16.90
ROASTED SCALLOP (L, G) with beurre blanc sauce, beurre noisette and chives.	15.90
STARTER OF THE DAY Ask our staff for the starter of the day.	12.90

- S O U P S -----

All soups are served with rye bread. Gluten free bread also available.

SALMON SOUP (L)

16.90 / 20.90

SOUP OF THE DAY

14.90 / 18.90

29.90

Ask our staff for the soup of the day. Gluten free option available.

# — HOT DISHES —

### CHEF RECOMMENDS —

BRAISED PORK (G, L)

Home braised tender pork with sweet notato purée season

Home braised tender pork with sweet potato purée, seasonal vegetables, red wine sauce and French onion sauce.

SHRIMP RISOTTO (LL, G) with chili oil and citrus foam.	26.90
<b>POACHED SALMON (L, G)</b> with potato purée, seasonal vegetables, beurre blanc sauce and dill with puffed quinoa.	32.90
<b>ASIAN STYLE PULLED BEEF BURGER (L)</b> with in-house fermented kimchi, pickled cucumber, fresh coriander and kimchi mayonnaise. Gluten free option available.	27.90
<b>VEGAN BURGER (L, V)</b> Asian style marinated soy strips with kimchi, cucumber and kimchi mayonnaise. Gluten free option available.	27.90
<b>MEATBALLS (L, G)</b> Mashed potato, pickled cucumber, lingonberries and brown sauce.	26.90

# SALADS & OPEN SANDWICHES

with cherry tomatoes, parmesan and croutons.	22.90
SALMON SALAD (L, G) Hot smoked salmon with fennel, radish, edamame beans, sesame seeds and sesame vinaigrette.	21.90
ROASTED CHICKEN SALAD (L, G) with avocado, quinoa & jalapeño lime dressing.	21.90
ROASTED TOFU SALAD (V, L, G) with avocado, quinoa & jalapeño lime dressing.	20.90
SHRIMP OPEN SANDWICH (L) with boiled eggs, pickled onion, cucumber, mayonnaise and lemon.	22.90
<b>SALMON OPEN SANDWICH (L)</b> with cold smoked salmon, horseradish, pickled onion, mayonnaise and cold smoked fish roe.	21.90

# - D E S S E R T S ------

CHOCOLATE & HAZELNUT TART (LL) with financier, hazelnut praline, white chocolate mascarpone ganache.	12.90
DESSERT OF THE DAY Ask our staff for the dessert of the day.	12.90

If you have any allergies or wish to have more information about the ingredients, please ask our staff. L Lactose freeLL Low Lactose

G Gluten free

V Vegan