

DINNER MENU

All our food and drinks are **organic and/or sustainable**, chosen with care and freshly prepared, so you can dig in with a clear and healthy conscience.

LOVE FOOD 🍷 HATE WASTE

STARTERS

LOCAL BURRATA With fresh tomatoes and herbs	135,-
BEETROOT CARPACCIO With cream cheese, blueberries and fresh herbs (vegan option available)	115,-
SEAWEED CAVIAR With cream cheese and herbs	95,-
SMOKED HAM With grilled veggies and Parmesan	145,-

MAINS

CAESAR SALAD W/FALAFEL Vegan option available	225,-
LASAGNA BOLOGNESE Vegan option available	175,-
HOUSE BURGER WITH FRITES ROYALES Vegan option available	245,-
PRIME CUT SUPREME 350 gr with one side of your choice	395,-
CHICKEN BREAST With fresh herbs and one side of your choice	275,-
PAN FRIED COD With fresh herbs and one side of your choice	275,-

SIDES

SEASONAL SALAD Whatever the day yields	85,-
FRITES ROYALES W/DIP Chili mayo +10,-	85,-
RUSTIC MASH With fresh herbs.	85,-

DESSERT

CHEESE BOARD Four types of cheese with fruits and marmalade and bread	165,-
RAINBOW TREAT Cake and flødeboller from Mark Hermann with fresh fruits	145,-
CAKE OF THE DAY	115,-