



## FAMILY-STYLE TASTING MENU

<b>6 courses – Chefs choice – Min. 2 persons</b>	<b>325,- pr. person</b>
<i>Wine menu – 3 glasses</i>	225,-
<i>Wine menu – 4 glasses</i>	275,-

### Antipasti

Burrata with tomato	80,-
Tenderloin Carpaccio with hand chopped pesto, nuts & parmesan	85,-
Smoked Mackerel with fennel and pickled onion	85,-
Anchovies with grilled bell pepper	70,-
Yellowfin tuna in olive oil (canned)	65,-
Sardines in olive oil (canned)	65,-
Mussels in tomato (canned)	65,-
4 kinds of Charcuterie with sour, spicy & crisp	120,-
6 kinds of Charcuterie with sour, spicy & crisp	150,-





**Pasta** (\* We offer a gluten free pasta)

Lobster ravioli with lobster-fumet, spinach & ricotta	145,-
Carbonara with pancetta, parsley & parmesan *	135,-
Linguini with mussels, lemon & dill *	135,-
Ravioli with ricotta, browned butter & sage (vegetarian)	130,-
Spaghetti meatballs with tomato, parmesan & parsley *	135,-
Risotto with mushrooms, truffle & marscapone (vegetarian)	135,-

**Sides**

Troffie Mac'n Cheese with truffle	45,-
Calamari fritti	45,-





## **Cheese & Desserts**

1 cheese with grilled bread, sweet & crisp	65,-
3 cheeses with grilled bread, sweet & crisp	105,-
Tiramisu	50,-
Waffle with vanilla & gelato of your choice	55,-
Chocolate cake with limoncello & almonds	50,-
Gelato/Sorbet – Flavours of the day	pr. scoop 30,-

## **Remember the Coffee – With or without alcohol?**

Espresso or Americano	30,-
All other coffee and tea	35,-
Barril's Italian Coffee: Whiskey, Giffard Coffee, Coffee & Amaretto Cream	95,-
Espresso Martini: Vodka, Giffard Coffee & Espresso	115,-

