



Menú

Family-Style Tasting menu:

6 courses, the chef's choice - min. 2. persons	pr. person 365,-
Wine menu, 3 glasses	pr. person 225,-
Wine menu, 4 glasses	pr. person 275,-

Antipasti

Burrata with tomato & pesto	90,-
Ricotta with chili, honey & grilled bread	70,-
Tenderloin Carpaccio with pesto, nuts & parmesan	120,-
Yellowfin tuna in olive oil with grilled bread (canned)	80,-
Sardines in olive oil with grilled bread (canned)	80,-
Vitello Tonnato with tuna, veal & capers	75,-
Salmon rillettes with ricotta, herbs & cherry tomatoes	80,-
4 kinds of Charcuterie with sour, spicy & crisp	125,-
6 kinds of Charcuterie with sour, spicy & crisp	160,-





Pasta

(* we offer a *gluten free pasta*)

Lobster ravioli with lobster-fumet, spinach & ricotta	165,-
Carbonara with pancetta, parsley & parmesan *	145,-
Rigatoni with creamy tomato sauce & ricotta * (vegetarian)	145,-
Ravioli with ricotta, browned butter & sage (vegetarian)	140,-
Risotto with mushrooms (vegetarian)	145,-
Rigatoni with beef tenderloin, mushrooms & parmesan *	155,-

Side orders

Fresh truffle	daily price
Serrano ham add on for pasta dishes	25,-
Truffle Mac'n Cheese	55,-
Gratinated Padrons	55,-
Crispy salad with vinaigrette	45,-





Cheese & Dessert

1 cheese with grilled bread, sweet & crisp	65,-
3 cheeses with grilled bread, sweet & crisp	115,-
Tiramisu	60,-
Chocolate cake with ice-cream & crisp	60,-
Gelato/Sorbet – Flavors of the day	pr. scoop 35,-

Remember the coffee – with or without avec!

Espresso or Americano	30,-
All other coffees and teas	35,-
Salted Caramel White Russian: Vodka, Giffard Coffee, Cream & Caramel	95,-
Espresso Martini: Vodka, Giffard Coffee & Espresso	115,-

