

STARTERS

arancini with sun dried tomato, garlic and parmesan	160
steak tartare	170
moules marinières	160
lobster soup with cognac cream and cheese stick	170

SIDES

marinated olives	70
cured meats with cheese, olives and garlic bread	190
garlic bread	60
pimientos de padrón with sea salt and lime	100
french fries with mayonnaise	80
edamame beans with soy oil and furikake	90
potato chips with trout roe, pickled chili, whipped crème fraîche and red onions	110
fried manchego with olive oil and flake salt	90

from the grill...

MAN IN THE MOON'S MEAT PLATE

980 for two people

entrecôte, rack of lamb, iberico tenderloin and chorizo. served with béarnaise sauce, chimichurri, padrón peppers and potato wedges.

MAIN COURSES

portabello filled swedish potato dumplings with lingonberries and browned butter	270
moules marinières with fries	270
skrei cod with sandefjord sauce, trout roe, asparagus and amandine potatoes	360
hamburger with pepper jack cheese, french fries and truffle dip	220
potato pancake with thickly cut bacon and lingonberries	220
steak tartare with french fries	280
three sausages with lemon dijonnaise, sautéed cabbage and potato rösti	280
entrecôte with béarnaise, french fries and tomato salad	360
crispy pork belly with mustard primeurs, apple oil and fried kale	280

DESSERTS

apple crumble pie with crème pâtissière	105
chocolate fondant with vanilla ice cream and raspberry coulis	105
crème brûlée	105
chimay cheese with seed crackers and tomato and bay leaf chutney	100
chocolate truffle	40
a scoop of ice cream or sorbet	60

ask the staff for allergies

