



GRILL

Together

please note that the whole party choose one and the same starter, main course and dessert. Don't forget to let us know about any allergies or special diets.

starters

WOOD OVEN GRILLED MUSHROOMS 165:-

with pointed cabbage, pickled silver onion, parmesan and croutons

MILK PROTEIN, GLUTEN

BLEAK ROE 255:-

with fried wonton, red onion, chives and lemon crème

MILK PROTEIN, GLUTEN, EGG, TRACES OF ALMONDS

RUSTIC BEEF TARTAR 160:-

with dijonnaise, roasted onions, pickled yellow beets, fried capers, cress and parmesan

GLUTEN, EGG, MILK PROTEIN, MUSTARD

FAMILY STYLE 295:-/p

selection of our starters

GLUTEN, MILK PROTEIN, MUSTARD, SESAME SEED, SOYA, EGG, TUNA

mains

RIBEYE 475:-

all steaks are served with béarnaise sauce, red wine sauce, shallot's butter, green cabbage and French fries.

BAKED CELERIAC 265:-

with hollandaise, truffle and jerusalem artichoke

CELERY, MILK PROTEIN

CHAR 325:-

with gotland potato and hollandaise with browned butter

EGG, MILK PROTEIN

FAMILY STYLE 430:-/p

chef's selection of three different steaks presented with grilled vegetables, french fries, bearnaise and red wine sauce.

desserts

CREME BRULÉE 95:-

EGG, MILK PROTEIN

CHOCOLAT FONDANT 125:-

with vanilla ice cream, crumble and fresh berries

GLUTEN, MILK PROTEIN, EGG

