

GRILL

TOGETHER

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

STARTERS

GRILLED GREEN ASPARGUS

165:-

With almonds and romesco cream

MILK PROTEIN, GLUTEN

BLEAK ROE SLIDER 255:-

With brioche, red onion,
chives and lemon crème

MILK PROTEIN, GLUTEN, EGG,
TRACES OF ALMONDS

RUSTIC BEEF TARTAR 165:-

With amarillo mayonnaise, coriander,
bubu arare, chili roasted sesame
and pickled shimeji

GLUTEN, EGG, MUSTARD

FAMILY STYLE 295:-/P

Selection of our favorite starters

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

MAINS

STRIPLOIN 385:-

All steaks are served with béarnaise sauce,
red wine sauce, vegetables and herbed
French fries.

EGG, SULPHITE

WOOD FIRED BEETROOT 265:-

With pickled onions, goat cheese, smoked
almonds and browned butter soy sauce

ALMONDS, EGG, MILK PROTEIN

FISH OF THE DAY 365:-

With vegetables, smoked paprika
aioli and grilled lemon

EGG, MUSTARD

FAMILY STYLE 565:-/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

FONDANT 125:-

with vanilla ice cream, crumble and fresh berries

GLUTEN, MILK PROTEIN, EGG