

À LA CARTE (COMING SOON)

STARTERS

Herb and Juniper engraved pikeperch with potato chips, branded, elderberry jelly and breadcrumbs (Gluten, lactose)	150
Sauteed kingfish with algies, confit mushroom, lime mayonnaise and garlic chips and cress (Eggs, soy, mustard seeds)	165
Grilled eggplant with fried egg, pondicherry pepper and pickled cabbage (Eggs)	125
Steaks on butter-fried sourdough bread with Jalapeno and honey (Gluten, eggs)	150
1/2 Moules frites "gremoulata", tomato and french fries (Lactose, eggs)	150
MIAN DISHES	
I/I Moueles frites "gremoulata", tomato and french fries (Gluten, lactose)	230
Grilled bog leaves with chive butter, glazed carrot, pappardelle and parmesan (Lactose, Gluten, eggs)	260
Roasted vegetables with hot jalapeno dip, sour root vegetables and french fries (Various allergens, ask staff)	195
REINDEER STEW WITH MASHED POTATOES, RAW LINGONBERRIES AND CUCUMBER (LACTOSE, GLUTEN) whole 195 /	Half 105
DESSERT	
Chocolate fondant with hot cloudberries, salt cream and zest (Gluten, lactose, eggs, traces of nuts)	120
Crispbread cake with Lemon sorbet and berries (Gluten, lactose, eggs)	105
Three types of cheeses with accessories (Lactose, Gluten)	190
Creme Brulee (Lactose)	105