

TO SHARE

Aubergine and walnut dip with flatbread	11
Rejesalat	14
Salmon and avocado Smørrebrød with greens and horseradish	16
Lobster croquettes (3 u.)	9
Kaftkar cheese croquettes (3 u.)	7
Mussels, beurre blanc, roe and french fries	15
Roasted onions, yogurt and pine nut	10
Grilled cow cheese	16
Small fish and leaves in tempura	14
Grilled artichokes	16

SOUPS

Fiskesuppe	17
Smoked crab soup with grilled avocado and chili oil	16

COLD BAR AND STARTERS

Nigiris	
Tuna	3,5
Scallop	4,5
Hamachi	3
Sea bream	3
Oysters	
Kumamoto n°4	4
Fine de Claire n°3	4,5
Utah beach n°2	5,5
Sauces: mignonette or spicy soy, ginger and vegetables	
Steak tartar toast with smoked butter and anchovies	6
Watercress salad with roasted pumpkin, fresh goat cheese, fennel and crispy bacon	15
Raf tomato, stracciatella, tangerine and basil	15
Marinated sardines, grapes and endives	13
Sea bream raw with soy, pomegranate vinegar, lemon and tender almonds	17
Bluefin tuna tiradito, green tomato, jalapeño and roe	18
Smoked scallop tartare with nasturtium	21
Lemon fish with virgin olive oil	16

PASTA AND RICE

Tagliolini with anchovies, hili and lemon	15
Tagliatelle with "ceps" mushrooms and parmesan	18
Spaghetti with clams	18
Mezzi paccheri, turbot ragout and marine asparagus	19
Fettuccine with veal ragout in red wine	16
Crayfish sticky rice	26
Chicken, black chanterelle and leek rice	19

FISH AND MEET

Hooked hake with roasted pepper pil pil	19
Beach squid, grilled onion and mushrooms	21
Sea bass with asparagus, broccoli and parsnip puree	24
Grilled whole turbot for two (800gr)	65
Smoked steak tartare with pickles and raifort	17
Duroc schnitzel with red cranberries and "rossinyols"	19
Lacquered suckling shoulder	26
Entrecôte Rib eye with béarnaise sauce	26