

# MENU

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## SNACKS

### Olives 49:-

Bella di Cerignola

### Almonds 39:-

Salt roasted marcona almonds

### Garlic bread 49:-

Roasted bread with garlic butter

### Fries 55:-

Herb and parmesan tossed fries

## CHARCUTERIE

### Cheese - 40 grams

With marmalade & biscuits

PLEASE ASK FOR TONIGHTS SELECTION

### Meats - 20 grams

PLEASE ASK FOR TONIGHTS SELECTION

### Tapas Plate 249:-

Tonight's charcuterie & cheese with olives, roasted almonds & biscuits

## SHELLFISH

### Oysters 47:-

Shallot vinaigrette

### Oysters 50:-

THIS WEEKS SPECIAL

### Queen scallop 59:-

Fired mussel with almond and mussel sauce, chili and rice puffs

### OYSTER

4 for 175kr

### QUEEN SCALLOP

4 for 195kr

## SMALL PLATES/STARTERS

### Asparagus 139:-

Grilled asparagus with beurre blanc, roasted panko and stracciatella

### Stracciatella 109:-

Chili-oil, lemon, hazelnuts and bread chips

### Croquet 69:-

Meat croquet with chili mayonnaise, pickled white onion

### Smoked whitefish pâté 89:-

With bread chips

### Prawn Gaku 139:-

Hand shelled prawns, gaku bread, dill mayo, white onion, dill and lemon

### Beef Tartare 125:-

### Large tartare with fries 265:-

Minced beef, chili mayo, peanut, coriander, sesame and crispy garlic

## MAIN COURSES

### Rib-eye 369:-

With tomato and parika butter, asparagus, pickled kohlrabi, red wine sauce and fries

### Moules 289:-

Asian inspired steamed mussels with fries & aioli

### Halibut 349:-

Grilled fillet of halibut, with almond and mussel sauce, boiled potatoes, pumpkin seeds and pickled fennel.

### Pointed Cabbage 249:-

Roasted pointed cabbage with beurre blanc, parmesan, pickled carrots, fried cabbage and almonds

Allergies?  
Kindly speak to your  
server!



## BEER

**MELLERUDS: PILSNER**  
(FAT 30cl/40cl) **80/95:-**

**OMAKA: A2 DIPA**  
(FAT 30cl/40cl) **95/110:-**

**LOBIK: HOW MUCH DO YOU BENCH  
BRUH? IPA**  
(33cl) **105:-**

**LOBIK: BASICALLY A PROTEIN NEIPA**  
(33cl) **105:-**

**DAURA DAMN LAGER**  
Glutenfri (33cl) **90:-**

**SAUCERY SESSION IPA**  
Glutenfri (33cl) **95:-**

**CIDER: Clos Des Citons Brut**  
(33cl) **125:-**

## COCKTAILS

**APEROL SPRITZ 135:-**  
Aperol, Prosecco, Soda

**SANGRIA 135:-**  
Rött vin, Rom, OJ

**NEGRONI SBAGLIATO 150:-**  
Campari, Rosso, Prosecco

**APPLE MOJITO 165:-**  
Calvados, Äpple, Mynta, Vitt vin

**FRENCH 75 155:-**  
Gin, Champagne, Citron

Psst.. Looking for the wine?  
Check out our wine list!



## DESSERT

**Pannacotta 99:-**  
With strawberry and oat crunch

**Swedish Sockerkaka 99:-**  
Baked sugar sponge cake with lemon curd,  
strawberry and dried raspberry

**Rhubarb 99:-**  
Whipped cream, raspberry, cardamom and oat  
crunch

**Dessertwine (8cl)**  
**Moscato d'Asti 75:-**  
**NIEPOORT 10 yrs Old Tawny Port 160:-**  
**Sauternes, Bordeaux 160:-**

**Fancy some avec? Please ask the staff!**

## NON-ALCOHOLIC

**WINE ODD BIRD**  
Sparkling / White / Red **95:-**

**RUDENSTAMS**  
Sparkling white current **95:-**

**MELLERUDS ALKOHOL FREE LAGER**  
(33cl) **55:-**

**BEAVERTOWN LAZER CRUSH ALCOHOL  
FREE IPA**  
(33cl) **70:-**

**SOFT DRINKS**  
Cola / Cola Zero / Fanta / Sprite **40:-**

**RSCUED APPLE JUICE 60:-**

**SAN PELLEGRINO 40:-**

