

STARTERS

Soup (L)

Roasted garlic soup, herb oil and levain bread

12,00€

Wine pairing: Domaine des Fines Caillottes Jean Pabiot et Fils Pouilly-Fumé (FRA) Sauvignon Blanc

Salmon Mousse (G, L)

Salmon mousse, smoked whitefish, blood orange, citrus jelly and potato crisps

14,00€

Wine pairing: Château Guipière L'Ecailler (FRA) Folle Blanche (Vegan)

Scallops and Prawns (G, L)

Scallops and king prawn tails, sparkling wine sauce, apple and chilli

15,00€

Wine pairing: Netzl (AUT) Weissburgunder (Vegan)

Reindeer Tartare (G, L)

Reindeer tartare, crispy almond potato, raspberry jelly, frozen egg yolk, rosemary mayonnaise and pickled red onion

15,00€

Wine pairing: Les Sentinelles Bourgogne (FRA) Pinot Noir (Vegan)

Bread Basket (L)

Archipelago bread and toasted brioche with house butter

5,00€

MAIN COURSES

Crispy Tofu (G, L, Vegan)

Fried tofu, vermicelli in soy sauce, sautéed red cabbage, broad beans, grilled vegetables and grilled lime

23,00€

Wine pairing: Prüm Solitär (GER) Riesling (Vegan)

Risotto (G)

Blood orange risotto, sautéed prawns, grilled broccolini and parmesan

24,00€

Wine pairing: Guerrieri Rizzardi Ferra Soave Classico (ITA) Garganega (Vegan)

Salmon Pasta

Pappardelle pasta, house marinara sauce, grated salmon and grilled lime

24,00€

Wine pairing: Mega Spileo (GRE) Malagousia

Pike-Perch (G, L)

Roasted pike-perch, beurre noisette sauce, butter-fried almond potatoes, roasted root vegetables, grilled lemon and dill

28,00€

Wine pairing: Domaine des Fines Caillottes Jean Pabiot et Fils Pouilly-Fumé (FRA) Sauvignon Blanc

Garlic Beef (G, L) (FIN)

Tender beef, dark garlic sauce, herb-buttered mushrooms, grilled vegetables and house garlic potato gratin

30,00€

Wine pairing: Puerto Viejo Reserve (CHL) Carménère

Grilled Steak (G, L) (AUS)

Black Angus sirloin, creamy tarragon sauce, grilled vegetables, chermoula dip and potato wedges

32,00€

Wine pairing: Guerrieri Rizzardi Pojega Valpolicella Ripasso Superiore Classico (ITA) Corvinone, Corvina (Vegan)

Reindeer (G, L) (FIN)

Reindeer sirloin, herb-buttered mushrooms, fried potatoes, thyme sauce, roasted autumn vegetables and blueberry compote

49,00€

Wine pairing: Claroscuro Bodega de Arte Malbec (ARG) Malbec (Vegan)

HOUSE CLASSICS

Oscar's sandwich (VL) (FIN)

Oscar's sandwich, beef sirloin on toasted bread, asparagus,
prawns, green salad and choron sauce

23,00€

Monsaraz Reserva (PRT) Alicante Bouschet, Trincadeira, Touriga Nacional (Vegan)

Black Angus (G, L) (AUS)

Black Angus beef tenderloin, pepper sauce, seasonal
vegetables and potato wedges

45,00€

Wine pairing: Roberto Sarotto Barolo (ITA) Nebbiolo

DESSERTS

Pannacotta (G, L)

Raspberry pannacotta, raspberry melba and brownie crumble

12,00€

Wine pairing: La Gironda Brachetto D'Acqui (ITA) Brachetto

Chocolate Fondant (L)

Chocolate fondant, house blood orange ice cream and chocolate crumble

12,00€

Wine pairing: Martha's Porto Tawny Port (PRT)

Cheese Platter (L)

Three different cheeses, crackers, jam and grapes

12,00€

House Ice Cream

8,00 €