
SNACKS

Norcellara olives 55
Plain or Sumac- & urfa pepper

Marcona almonds 65
Plain or Herb salt & lemon

Boquerones 55
*Marinated anchovies,
parsley, lemon & garlic*

Pata Negra shoulder 30 g / 105

OYSTERS

Marennes Oleron Fine de Claire(FR)45

*Served with shallot vinegar,
Banks hot sauce & lemon*

CAVIAR

Kalix bleak roe (SE) 30 g / 255
Polanco (Uru), Oscietra 30 g / 695

Served with toast, onions & smetana

STARTERS

Burrata 165
*Tomatoes, preserved lemon
& green chili*

Tuna tartar 185
*Jalapeno mayonnaise, tapioca,
citrus & mint*

White asparagus* 195
*Hollandaise sauce, lumpfish roe
& chives*

TARTAR

Veal 255
*Capers, onions, dijon mustard,
egg yolk & cognac*

Salt baked beet* 215
*Capers, onions,
dijon mustard & cognac*

Served tableside

*All tartars are served with salad,
french fries & mayonnaise**

**Vegan option available*

Do you have any allergies? Talk to your server who will guide you through your visit.

This is a cash free establishment

MAIN COURSES

Poached Witch flounder 355
Sandefjord sauce with four kinds of roe, spinach & potatoes

Pan fried Skrei cod 365
Chard, potato, leek & white wine sauce

Lobster and Tuna salad "Clyde" 325
Avocado, grapefruit, chili & coriander

Spaghetti Pomodoro* 185
Tomatoes, basil & parmesan cheese

Grilled Carrot* 275
Carrot purée, barbeque sauce, duccha, vegan mayonnaise & wild garlic

Meatballs 235
Lingonberries, pickled cucumber, cream sauce & potato purée

Grilled Rib eye 355
Tomato salad, white onion, french fries & red wine sauce

Grilled Chicken paillard 245
Yoghurt, horseradish, parmesan cheese, deep fried onions & lettuce

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