

SNACKS

Apulian olives 55
Neutral or Sumac & urfa pepper

Marcona almonds 65
Neutral or Herb salt & lemon

OYSTERS

Marennnes Oleron Fine de Claire (FR) 45

Amelie Cocktail (FR) 55

Amelie Pousse en Claire (FR) 75

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

STARTERS

Norwegian langoustine carpaccio 155
Cucumber, citrus & dill

Fried sweetbread 175
Pumpkin, onion, pickled chili & butter

Kalix bleak roe (SE) 30 g / 255

*Served with crepes vonassienne,
onions and sour cream*

TARTAR

Veal 225
Capers, silver onions, dijon mustard, egg yolk & cognac

Salt baked beet 195
Grated beet, capers, silver onions, dijon mustard & cognac

*Served with salad french frites
and mayonnaise**

Also available as a starter

OMELETTES

Gruyère omelette 175
Served with a mixed salad

Cream cheese & spinach
omelette 195
Served with a mixed salad

**Vegan option available*

LUNCH À LA CARTE

Poached white asparagus 245
*Poached egg, ramson hollandaise sauce
& maracona almonds*

Pan fried skrei 325
*With salsify, Brussel sprouts, dill oil
& creamy shellfish sauce*

Beef Rydberg 345
*Filet of beef, potatoes, beer cooked onions,
egg yolk & red wine sauce*

SALADS

Lobster & Tuna salad "Clyde" 295
Avocado, grapefruit, chili & coriander

Shrimp salad 245
*Shrimps, avocado, radishes, sprouts sugar peas &
dill mayonnaise & avocado*

Also available as a starter

LUNCH SPECIALS**Monday**

*Grilled cornfed chicken, creamed corn,
garlic fried green beans & red wine sauce*

Tuesday

*Cabbage roll with cream sauce,
lingon berry's, pickled cucumber &
potato puree*

Wednesday

*Pan fried salmon with green asparagus,
lemon hollandaise sauce & potatoes*

Thursday

*Lamb roast with Hasselback potatoes,
princess beans & buttered lamb stock*

**Friday
BRUNCH****175**