

**SNACKS**

Apulian olives 55  
*Neutral or Sumac & urfa pepper*

Marcona almonds 65  
*Neutral or Herb salt & lemon*

**OYSTERS**

Marennés Oleron  
Fine de Claire (FR) 45

*Serveras med lökvinäger,  
Banks hot sauce & citron*

**OMELETTES**

Gruyère & ham omelette 185  
Gruyère & spinach omelette 185

*Served with a mixed salad*

**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 Fries & mayonnaise*

**SALADS**

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

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

Green salad 185\*  
*Asparagus, melon, avocado, cucumber & radish*

**LUNCH OF THE WEEK**

Main course 185

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Starter + Main course 315

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Starter + Main course + Dessert 415

*Choose just a maincourse or combine  
your lunch with a starter and / or a dessert*

**STARTERS**

Jerusalem artichoke soup 150  
*Crispy pork & Jerusalem artichoke chips*

Tuna tartar 150  
*Cucumber, mandarin, jalapeño mayonnaise  
& deep fried shallot*

Chantarelles 150  
*Cream, dill & toast*

**MAIN COURSES**

Roasted carrot 185\*  
*Browned curry butter, cauliflower  
& Jerusalem artichoke puree*

Poached cod 185  
*Browned butter, shrimps, minced egg,  
horseradish & potatoes*

Meatballs 185  
*Lingonberrys, pickled cucumber,  
cream sauce & potato puree*

Grilled entrecote 185  
*Garlic fried haricotsverts,  
sauce bernaïse & French fries*

**DESSERTS**

Crème Brûlée 115

Lemon tart 115

*\*Veganska alternativ finns*