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## SNACKS

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Apulian olives 55  
*Neutral or Sumac & urfa pepper*

Marcona almonds 65  
*Neutral or Herb salt & lemon*

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

Pata Negra shoulder 30 g / 95

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## OYSTERS

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Demoiselle Normandie (FR) 45  
Amelie Cocktail (FR) 55  
Amelie Pousse en Claire (FR) 75  
Orust (SE) 65

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

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## CAVIAR

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Kalix bleak roe (SE) 30 g / 255  
Polanco (URU), Oscietra 30 g / 695  
Anna Dutch (NL), Oscietra 50 g / 1995

*Served with crepes vonassienne,  
onions and smetana*

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## STARTERS

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Matjessill 165  
*Fried dark rye bread, potatoes, egg, red onions  
& browned butter*

Salsify\* 185  
*Truffel hollandaise sauce, bread & cress*

Burrata 155  
*Tomatoes, preserved lemon & green chili*

Baked scallop 175  
*Pata negra, bread, cucumber & chili*

Oyster soup 175  
*Poached oyster, cucumber  
& lumpfish roe*

Fried quail 165  
*Beets, harissa, grilled plums  
& chicken jus*

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## SALADS

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

Smoked pumpkin salad\* 215  
*King oyster mushroom, kale, almonds,  
yoghurt & feta cheese*

*\*Vegan option available*

## **MAIN COURSES**

Grilled pike perch 295

*Sauce bouillabaisse, tomatoes, garbanzo beans, artichoke & aioli*

Poached witch 345

*Sandefjord sauce with four kinds of roe, spinach & potatoes*

Butter fried turbot on the bone 365

*Curry butter, apple, brussels sprouts & potatoe brandade*

Spaghetti Pomodoro\* 215

*Tomatoes, basil & parmesan cheese*

## **TARTAR**

Veal 235

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

Salt baked beet\* 205

*Capers, onions, dijon mustard & cognac*

*Served tableside. All tartars are served with salad, pommes frites & mayonnaise\**

Grilled veal chop 295

*Rutabaga, potatoes, pickled red cabbage & red wine sauce*

Chateaubriand bordelaise 415

*Grilled fillet of beef, jerusalem artichoke & pistachios*

Chicken paillard 245

*Yoghurt, horseradish, parmesan cheese, deep fried onions & lettuce*

Braised cauliflower\* 245

*Salad with cabbage, savoy, charred onions, hazelnuts & parmesan cheese with roasted cabbage stock*

Fried duck 355

*Cherries, roasted carrots, lardo, star anise & port wine sauce*

Club steak 800 gr. 855

*(for 2p.)*

*Sirloin steak on the bone, tomato salad, pommes frites & bearnaise sauce*

*\*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.*