
SNACKS

Norcellara 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 / 105

OYSTERS

Marennes Fine de claire (FR) 45

Chiron Fils Sarl (FR) 55

Served with shallot vinegar,
Banks hot sauce & lemon

CAVIAR

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

Served with toast, onions & smetana

STARTERS

Egg and potatoes* 155
Egg, potato foam, onion & porcini mushrooms

Burrata 155
*Tomatoes, preserved lemon
& green chili*

Tuna tartar 185
Tuna, jalapenos, tapioca, citrus & Mint

Carpaccio 195
*Fillet of beef, lumpfish roe, chanterelle &
watercress*

Chanterelle Toast 195
Chantarelles, cream, dill & toast

SALADS

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

**Vegan option available*

MAIN COURSES

Perch 325

Perch, peas, leek, cream, white wine & Trout roe

Poached witch 345

Sandefjord sauce with four kinds of roe, spinach & potatoes

Halibut in Puff Pastry for 2 person 845:-

Halibut, puff pastry, peas, leeks & red wine sauce

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**

Reindeer 375

Reindeer, lingonberries, Chantarelles, celeriac & Calvados sauce

Tournedos Rossini 545

Fillet of beef, foie gras, toast, truffle & Madeira sauce

Chicken paillard 245

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

Mushroom tortellini* 295

Mushroom, ricotta, carrot, turnip, chilli, cabbage & mushroom broth

Spaghetti Pomodoro* 215

Tomatoes, basil & parmesan cheese

**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.