

LUNCH

11.30 - 16.00

SMØRREBRØD

HERRING ... 85

Grape - apple - walnut

FISH CAKES ... 125

Remoulade - lemon - pickled cucumbers

FRIED FISH FILET ... 135

Remoulade - dill - lemon

SMOKED ICELANDIC SALMON ... 145

Mayo - fennel crudité - dill

AVOCADO ... 125

Fried onion - lime - tomato salsa

CHICKEN SALAD ... 125

Bacon - mustard - celery

ROAST BEEF ... 125

Fried onion - horseradish - remoulade

THE LUNCHEON ... 245

Herring - Salmon - Chicken salad - Roast beef

SIDES

GREEN SALAD ... 50

Beetroot - croutons - vinaigrette

FRENCH FRIES ... 50

With mayo of the day

CROQUETTES ... 50

With mayo of the day

LUNCH DISHES

OYSTERS 'FINE DE CLAIRE' 3 PCS/6 PCS ... 85/160

Bloody Mary vinaigrette

SHOOTING STAR ... 195

Plaice - salmon - prawns

GRILLED ½ LOBSTER ... 245

Grapefruit Beurre Blanc - carrot crudité - chives

BEEF TARTARE "GRAMBOGAARD" ... 175

Beetroot - lamb heart - mushroom

KIDS MENU

FRIED FISH FILLET ... 95

French fries - remoulade

A SCOOP OF ICE CREAM ... 45

CHEESE & DESSERTS

CHEESE "RØDE KRISTIAN" ... 115

Gooseberry - Carl Johan purée - grilled bread

CAKE OF THE DAY ... 75

Ask your waiter

BUTTERMILK SORBET ... 95

Oat crumble - gooseberry - basil

PETIT FOURS ... 40

Chef's favourites



Restaurant & vinbar

Purified water ad libitum - still or sparkling - kr. 25 per person