



SIGNATURE MENU

85€ / person

TRUFFLE ARANCINI

truffle-flavored crispy risotto, truffle pecorino

YELLOW BEET & REINDEER HEART

wood oven-roasted yellow beet, chevre, smoked reindeer heart

LOBSTER BISQUE

creamy lobster soup, grilled lobster

BEEF

grilled beef steak, chimichurri, roasted potatoes

PANNACOTTA

rhubarb pannacotta, marinated rhubarb

SIGNATURE MENU WINE PAIRING 55€ / 69€

NON-ALCOHOLIC BEVERAGE PAIRING 29€

3 COURSE SURPRISE MENU 69€ / WINE PAIRING 49€

(menus only available for the entire table)



STARTERS

OLIVES - wood oven roasted olives, orange, rosemary	6,-
POTATO & ROE - whitefish roe, onion, sour cream, potato chips	12,-
TRUFFLE ARANCINI - truffle flavored crispy risotto, truffle pecorino	8,-
BOQUERONES - Spanish anchovies, olives, jalapeno	8,-
YELLOW BEET - wood oven roasted yellow beet, chevre, smoked reindeer heart	9,-
REINDEER TATAKI - reindeer roast tataki, ginger ponzu, pickled radish	19,-
LOBSTER BISQUE - creamy lobster soup, grilled lobster	19,-
TOAST SKAGEN - shrimps, dill brioche, mayonnaise, roe	17,-
HAMACHI - kingfish mackerel sashimi, yuzu-honey dressing, katsuobushi	24,-

MAINS

ARCTIC CHAR - grilled arctic char, sauce Escabeche	34,-
LOBSTER - grilled lobster tail, lemon, garlic, parsley	36,-
EGGPLANT - wood oven roasted eggplant, hummus, gremolata	23,-
NEW YORK STRIP - 300g Black Angus sirloin, chimichurri	40,-
T-BONE STEAK - dry-aged T-bone steak	10,- / 100g
CRAB PARTY FOR TWO - whole brown crab, curry, rice, kimchi, cucumber	89,-



SIDES AND SAUCES

BREAD - grilled bread, butter	6,-
FRIES - crispy fries made from Finnish potatoes, Heinz ketchup	6,-
PIMIENTOS DE PADRON - Padron peppers, smoked sea salt	6,-
COLESLAW - cabbage, carrot, mayonnaise	6,-
SAUCES - chimichurri, truffle mayo, aioli, gremolata	3,- / pcs

DESSERTS

FONDANT - chocolate fondant, smoked cherries, vanilla ice cream	16,-
RHUBARB PANNACOTTA - rhubarb pannacotta, marinated rhubarb	12,-
SGROPPINO - lemon sorbet, sparkling wine, vodka	12,-
CARROT CAKE - carrot cake, cream cheese sabayon	12,-
VANILLA ICE - vanilla ice cream	6,-
BAD SANTA - licorice liqueur ice cream (alc. 4,2 %)	7,-
VANILLA ICE & OLIVE - vanilla ice cream, olive oil, sea salt	7,-
LEMON SORBET - lemon sorbet	6,-



GROUP MENUS 69€ / PERSON

(over 10+ persons)

MENU 1

HAMACHI

kingfish mackerel sashimi, yuzu honey dressing, trout roe

BLACK ANGUS FLANK STEAK

grilled flank steak, chimichurri, roasted potatoes, broccolini

PANNACOTTA

rhubarb pannacotta, marinated rhubarb

MENU 2

REINDEER TATAKI

reindeer roast tataki, ginger ponzu, pickled radish

WHITEFISH

grilled whitefish, whitefish roe, tomato beurre blanc, roasted potatoes, broccolini

PANNACOTTA

rhubarb pannacotta, marinated rhubarb