

| SNACKS                | APÉRITIFS           | ALCOHOL-FREE                  |
|-----------------------|---------------------|-------------------------------|
| Almonds 65            | Champagne 210       | Antidote 125                  |
| Olives 65             | Prosecco 170        | Antilope 125                  |
| Anchovies & toast 150 | Draft beer 85       | Alcohol-free beer 65          |
| Three cheeses 165     | Cider Brut 85       | Vals 45                       |
| Charcuterie plate 185 | Dry Martini 145     | 'Ebeltoft Gårdsbryggeri' Läsk |
| Mixed plate 250       | Negroni 145         | 'Hindbær' 65                  |
| Jesus Basque 80       | 'Nizza Spritz' 155  | 'Ingefær og Citron' 65        |
| Green salad 75        | 'Café au Nizza' 155 | 'Siciliansk Apelsin' 65       |

#### 'LE MENU'

Your choice of  
2 dishes, 'Cacio e Pepe' & Almond cake.  
650

#### VEGETARIAN

Glazed lion's mane, persillade & hazelnuts 185  
Borlotti beans, tomatoes & basil 175/265  
Fermentata 'cacio e pepe' 195/265  
Agnolotti filled with ricotta, goat cheese & puntarelle 205  
Rigatoni with black cabbage pistou & lemon 195/265  
Baked celeriac, kohlrabi, crème crue, chives & trout roue 180

#### FISH

Pissaladière 185  
Cured wild salmon, castelfranco, fingerlime & buddha's hand 195  
Char, chard, tarragon, & beurre blanc 195  
Turbot, marinated bell pepper & sabayon 235/425

#### MEAT

Sweetbreads, champignon, parsley & jus 195  
Grilled lamb liver, chili, nasturtium 195  
Lamb steak, grilled broad bean tops, yellow beetroot, anchovies & jus 225/415



*Please let us know of any allergies.*