

MENU 400,-

Mangalica ham, air-dried min. 28 months.
Croquette with salted cod and potatoes served with safran aioli (L)
Tart with veal tartare, smoked paprika mayo and manchego cheese (G+L)
Pimientos padron with sea salt and lemon

Gazpacho with watermelon and pan con tomate (G)
Seared tuna with romesco, marinated bell peppers, almonds and olive juice (N)
Fried hake with mussels, zucchini and cauliflower in creamy mussel sauce (L)

Stuffed quail piri piri with corn, chanterelles and sherry sauce (G+L)
Tenderloin of veal with creamy pepper sauce, fried potatoes and salad with grain mustard vinaigrette (L)

SNACKS 50,-

Served family style

Salted Marcona almonds and marinated Spanish olives (N)
Pimientos padron with sea salt and lemon
Croquettes with salted cod and potatoes served with safran aioli (L)
Croquettes with air-dried ham and cheese (G+L)
Mangalica ham, air-dried min. 28 months.
Tarts with veal tartare, smoked paprika mayo and manchego cheese (G+L)
Bikini toast with mozzarella cheese, truffle and Mangalica ham (G+L)

VEGETABLES 85,-

Gazpacho with watermelon and pan con tomate (G)
Manchego tart with tomatoes, basil and broccolini (G+L)
Marinated beetroot with cream cheese, Piment d'Espelette, blackcurrants and hazelnuts (L+N)
Paella with cauliflower, fennel and safran aioli
Fried chanterelles, garlic, parsley and egg yolk (L)

FISH 95,-

Deep fried calamari with paprika aioli and pico de gallo (G+L)
Halibut baked with olives, served with fennel and tomato-sherry sauce (L)
Seared tuna, with romesco, marinated bell peppers, almonds and olive juice (N)
Fried giant shrimp with tarragon, green chili - garlic butter (L)
Fried hake with mussels, zucchini and cauliflower in creamy mussel sauce (L)

MEAT 95,-

Braised short rib with peach, carrot and padrons
Marinated lamb chop and lamb sausage and two kinds of beans (G+L)
Stuffed quail piri piri with corn, chanterelles and sherry sauce (G+L)
Tenderloin of veal with creamy pepper sauce, fried potatoes and salad with grain mustard vinaigrette (L)
Pork from Grambogård with cherry-oregano sauce, salad with courgette, lemon and almonds (N)

DESSERT 75,-

Two kinds of cheese med sweet compote (L)
Chocolate mousse with blackberries and pistachios (L+N)
Peach with raspberry sorbet and vanilla cream (L)
Lemon meringue pie (G+L)