

DISHES (SMAAL / LARGE)

			Feta cream with beetroot (v) (c) <i>with blackberry, roasted buckwheat and Szechuan oil</i>	11,5
Sourdough pita with confit onion oil (vg) (w)		4.5	Gnudi of ricotta and carrot (v) (w) <i>in sage butter with orange and ricotta salata</i>	14
Crayfish croqueta (w)	per piece	3.5	Beef tartare or aubergine tartare (v or vg) (c) <i>with anchovies mayonnaise, capers and straw (extra thin) fries</i>	11,5
Boiled egg (c) <i>with cod liver mayonnaise and salted anchovies</i>		5.5	Beef cheek stew (w) <i>with deep fried sweet 'bolus' and mustard caviar</i>	13.5
Roasted Jerusalem artichoke (vg) (w) <i>met mole, chipotle jam, poppy seeds and vanilla</i>		11.5	Prawns baked in nduja (w) <i>with a crème of nuts, corn ribs and crème fraiche</i>	13.5
Roasted radicchio (v) (c) <i>with pear, miso, date, seed mix and blue cheese</i>		10.5	Black Angus beef carpaccio (c) <i>with a mayonnaise of celery leaf, lamb's lettuce and chimichurri</i>	12.5
Duck liver mousse or vegan 'likkepot' pate (v or vg) (c) <i>with brioche, mushroom, drunk apricot and white chocolate</i>		12.5	Udon noodle (v or vg) (w) <i>in creamy parmesan sauce, served with an egg yolk slow cooked in soy sauce</i>	12.5
Deep fried eggplant (vg) (w) <i>with strained yoghurt of salted lemon, green olives and shiso oil</i>		11.5	'Swedish' sunflower seed balls (vg / w) <i>in a tomato paprika cream, with blackberry bbq sauce</i>	12
Celeriac ravioli (v / vg possible) (c) <i>with palm heart, walnut, parmesan and truffle mayonnaise</i>		11.5	Mussels (also possible to order as large dish) (w) <i>with fennel, deglazed with sherry, in a blue cheese sauce</i>	11.5 / 19.5
Millefeuille of wind dried tuna (c) <i>with radish, fennel, crème cru, lychee and black olive</i>		13.5		

Pointed cabbage (also possible to order as large dish) (vg) (w) 12,5 / 22.5
in a tahini sambal cream and sugar coated peanuts

Game sausage (also possible to order as large dish) (w) 12 / 22
with Jerusalem artichoke crème, miso sauerkraut and grape mustard

Gnocchi's filled with goat cheese and truffle (large) (v) (w) 23.5
in white truffle sauce

Chicken thigh (bio) in marsala (large) (w) 27.5
with potato rösti, chestnut and crème fraiche

SIDE DISHES

Extra pita (vg) (w) 3

French fries (vg) (w) 5.5
with Cajun seasoning and mustard mayonnaise

Roasted little gem lettuce (vg) (w) 6.5
with tahini yoghurt, cress, sprouts ad roasted seeds

DESSERTS

A scoop of hazelnut ice cream 5
with caramelized mushroom and hazelnut sand

Chocolate cake with chestnut (vg) 7

Espresso tahini (vg) 11
classic espresso martini with tahini

Blue Stilton 8,5
with Amarene cherries and smoked chocolate

Drunk cake 6.5
with plums, cream, chai spices and hot caramel

Crispy choco rock with cornflakes (vg) 2.5

Cheese platter 13.5

IF YOU HAVE ALLERGIES, PLEASE LET US KNOW

v = vegetarian

vg = vegan

c = cold dish

w = warm dish