

DISHES (SMALL / LARGE)

Sourdough pita with confit onion oil and aromat (vg) (w)	4.5	Feta cream with roasted carrot (v) (c)	11,5
Mushroom croqueta with coffee mayonnaise (w) per piece	3.5	<i>with red chicory, orange, ginger, honey chili oil and pecans</i>	
Boiled egg with tamara, olive oil and bonito flakes (c)	5.5	Gnudi of ricotta and carrot (v) (w)	14
Boiled egg with kerrie mayonnaise and paprika oil (v) (c)	4.5	<i>in sage butter with orange and dried ricotta</i>	
Roasted Jerusalem artichoke (vg) (w)	11.5	Beef tartare or aubergine tartare (v or vg) (c)	12,5
<i>met mole, chipotle jam, poppy seeds and vanilla</i>		<i>with anchovies mayonnaise, capers and tempeh kropoek</i>	
Roasted radicchio (v) (c)	10.5	Pulled brisket (w)	14.5
<i>with miso, date, 'Bastogne' cookie crumble and blue cheese</i>		<i>with deep fried sugar bread and mustard caviar</i>	
Duck liver mousse or vegan 'likkepot' pate (v or vg) (c)	12.5	Prawns baked in nduja (w)	14
<i>with brioche, mushroom, drunk apricot and white chocolate</i>		<i>with bisque, corn rib and crème fraiche</i>	
Deep fried eggplant (vg) (w)	11.5	Black Angus beef carpaccio (c)	12.5
<i>with strained yoghurt of salted lemon, green olives and shiso oil</i>		<i>with fennel, mandarin mayonnaise and pecorino</i>	
Celeriac ravioli (v / vg possible) (c)	11.5	Udon noodle (v or vg) (w)	13.5
<i>with palm heart, walnut, Parmesan, porcini mayonnaise and truffle</i>		<i>in creamy parmesan sauce, served with an egg yolk slow cooked in soy sauce</i>	
Millefeuille of wind dried tuna (c)	13.5	'Swedish' sunflower seed balls (vg / w)	12
<i>with radish, fennel, crème cru, lychee and black olive</i>		<i>in a Chinese pepper cream, with cranberry bbq sauce</i>	

Diep fried bao bun <i>with beef filling in a tonkatsu sauce</i>	11
Mussels with fennel <i>quenched with sherry, in a blue cheese sauce</i>	11.5
Pointed cabbage (also possible to order as large dish) (vg) (w) <i>in a tahini sambal cream and sugar coated peanuts</i>	12,5 / 21.5
Sausage (also possible to order as large dish) (w) <i>with capuchins in doubandjang cream, lardo and miso onion jam</i>	13 / 22
Pasta filled with pear (large) (v) (w) <i>in a creamy Tallegio sauce with walnut and coffee oil</i>	23.5
Chicken thigh (bio) in marsala (large) (w) <i>with a potato rösti, orange pepper cream and crème fraiche</i>	27.5

SIDE DISHES

Extra pita (vg) (w)	3
French fries (vg) (w) <i>with Cajun seasoning and mustard mayonnaise</i>	5.5
Roasted little gem lettuce (vg) (w) <i>with tahini yoghurt, cress, sprouts and roasted seeds</i>	6.5

DESSERTS

A scoop of mango ice cream <i>with cream, black pepper and olive oil</i>	5.5
Chocolate cake (vg)	7
Espresso tahini (vg) <i>classic espresso martini with tahini</i>	11
Blue Stilton <i>with Amarene cherries and smoked chocolate</i>	8,5
Drunk cake <i>with plums, cream, chai spices and hot caramel</i>	6.5
Crispy cornflake choco rock (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