
BROODJES

PORK SHOULDER
with sauerkraut and honey-
mustard sauce 16,5

CIABATTA PULLED SALMON
with chicory, apple and nut dressing 17

“12 O’CLOCK” 🦞
bouillabaisse croquette, shrimp bisque
and pulled salmon 18,75

CIABATTA WITH LABNEH
red beet, a vinaigrette of confit lemon
and za’atar, seeds and nuts 15

CARPACCIO
with tomato, basil pesto, Parmesan
and rocket 17

SALADS

SERVED WITH BREAD AND BUTTER

BURRATA SALAD 🌿
with honey and za’atar, red beet, chicory
and nut dressing 23,5

TUNA AND SWORDFISH
SALAD 🦞
with ponzu vinaigrette, wakame, wasabi
mayonnaise and edamame 26

PATA NEGRA SALAD
with tomato, nuts and basil dressing 28,5

WARM

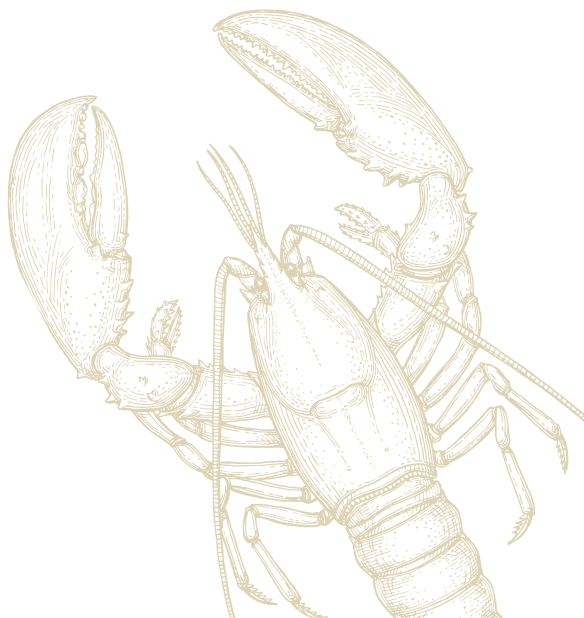
SHRIMP BISQUE 🦞
with bread and butter 14,5

CHICKEN VOL-AU-VENT
with pastry, hollandaise sauce
and fries 19,5

SMASHED BURGER
with brioche bun, cheddar, lettuce,
tomato and burger sauce 22,5

OKONOMIYAKI 🌿🦞
with white cabbage, shiitake, spring
onion, unagi sauce and Japanese
mayonnaise 14

BEEF DIAMOND CUT
with seasonal vegetables and
red wine jus 29,5
+ sautéed duck liver 9,5



◀ SET MENU ▶

MAIN AND DESSERT 36

STARTER AND MAIN 39

STARTER, MAIN AND DESSERT 45

◀ STARTERS ▶

ALSO AVAILABLE À LA CARTE 16,5

CARPACCIO
with tomato and basil pesto

PULLED SALMON
with chicory salad and nut vinaigrette

BEEF TARTARE
with labneh, nuts and seeds

◀ HEAD ▶

ALSO AVAILABLE À LA CARTE 29,5

PORK SHOULDER
with leek, truffle and rosemary jus

FJORD COD
with smoked bacon, sauerkraut, parsnip
and porcini mushroom sauce

● KIMCHI MASH
with oyster mushroom tempura,
tofu and Korean BBQ sauce

◀ DESSERT ▶

ALSO AVAILABLE À LA CARTE 11

PASTEL DE NATA
with maple syrup, almond
and blood orange sorbet

- THE WHITEST DAME
our twist on a Dame Blanche
- COFFEE COMPLETE
with chocolate truffles

◀ SIDES ▶

FRIES
with mayonnaise 5,5

FRIES
with Parmesan and
truffle mayonnaise 6,5

LITTLE GEM LETTUCE
with Caesar dressing 5,5

GRATINATED CAULIFLOWER
with almond and truffle 5,5

 VEGA  FAVOURITE

Our dishes may contain allergens.
Please ask our staff for more information.