

COCKTAILS

PINOY MARGARITA *

Tequila, Agave, Calamansi, Jalapeno

PEACHY PUNCH *

Pisco, Scotch, Peach, Tea, Milk

NEGRONI

Gin, Vermouth, Campari

PORN STAR MARTINI *

Vodka, Passionfruit, Vanilla

CHERRY ON TOP *

Scotch, Cherry, Hibiscus, Orange

MICHELADA *

Mezcal, Beer, Tomato, Spices

DIRTY BASILTINI

Gin, Basil, Apple, Olive Brine

16,-

AVAILABLE AS NON-ALCOHOLIC 13,-

WINES BY GLASS

Cremant 13,5,- / Petnat 13,5,- / Champagne 19,-

Domaine Billard et Fils, Bourgogne Aligote 14,-

Aligote - Bourgogne, France

Tomade de Castro, Albarino 15,-

Albarino - Rias Baixas, Spain

Chapuis & Chapuis, Choresy-Lés-Beaune 17,-

Chardonnay - Bourgogne, France

Karthäuserhof, Riesling Kabinett 18,-

Riesling - Mosel, Germany

Kolfok, Querschnitt Rot 14,5,-

Blaifränkisch, Cabernet, Syrah - Burgenland, Austria

Domaine Billard et Fils, Auxey Duresses 19,5,-

Pinot Noir - Bourgogne, France

Domaine du Sulauze, Pomponette Rose 14,-

Grenache, Syrah, Cinsault,... - Provence, France

Val Delle Corti, Rose Scuro 14,5,-

Sangiovese - Tuscany, Italy

Grape of the day ??,-

Very, Nice - Yes, Please



MENU

CHEF'S MENU

65,-

Our menu changes regularly and maybe even daily.
It's built around dishes carefully selected by our kitchen – prepared the way we believe they're at their best.

Menu can be prepared as vegetarian or vegan upon request.

WINE PACKAGE 50,-

SNACKS

BREAD 4,-

grilled loaf with caramelized onion, dates & rhubarb butter

CRAB SANDWICH, 2 pcs 14,-

fried toast filled with crab mousse, grilled lemon and aioli

OLIVOS 6,-

grilled noccellara olives with elderflower vinaigrette

esmes CHICKEN DRUMS

chicken drum with gochujang glaze and sour cream
1pc 8,- 2pcs 14,- 3pcs 20,-

SIDES

HASSELBACKA POTATO 12,-

lemon mayo and roe

grilled summer SALAD 10,-

grilled baby gem salad, horseradish,
"Green Goddess" -sauce, parmesan

ROBA FRIES 10,-

fries with Bearnaisé sauce - nothing more

ADD ON

CAVIAR 13,-

TRUFFLE 11,-

STARTERS

PEAS & ASPARAGUS 14,-

toasted and raw asparagus, summer peas, ricotta and hot honey

TOMATO & SHRIMP 16,-

raw & grilled red shrimps, tomato water, watercress & verbena

TARTAR 16,-

tartar, green onion, kale & dried mustard

RISOTTO with shrimps

risotto made with lobster broth, grilled lemon, fried shrimps
small 18,- & big 25,-

MAIN COURSES

SCHNITZEL 29,-

veal, ramson, anchovies and grilled olives - served with grilled lemon

FISH 32,-

fish of the day, mangoldi, cabbage, spinach, apple, celery and ancho chili with burned cream sauce

GRILLED MEAT 34,-

grilled pepper emulsion, radish and beef jus with bone marrow

TEMPURA COURGETTE FLOWERS 27,-

broad beans, cabbage, ancho chili & burned cream sauce

DESSERTS

SUMMER BERRIES 12,-

milk ice cream, meadowsweet & seasonal berries

TIGER CAKE 12,-

with chantilly & cherries

CHEESE 12,-

Brillat Savarin grilled inside blackcurrant leaves, served with honey