

STARTERS

MUSSELS IN WHITE WINE | 16,90

Fresh mussels in a creamy white wine and herb sauce,
served with toasted Parmesan–garlic bread

HOMEMADE RYE BREAD CROUTONS | 6,50

Crispy homemade garlic bread served with
fermented garlic and caper mayonnaise sauce

BAKED CAMEMBERT | 12,90

Served with red wine lingonberries and toasted Parmesan–
garlic bread

WHITE WINE-BAKED TIGER PRAWN SKEWER | 16,90

with grilled vegetables, thyme, mango salsa and Tom Yum
sauce

CRISPY COURGETTE WITH BRIE | 13,90

with marinated beetroot, walnuts, red wine-infused
lingonberries
and honey & quince sauce



MAIN COURSES

CATCH OF THE DAY WITH MEDITERRANEAN ROASTED VEGETABLE MEDLEY | 19,90

with a Mediterranean-style selection of roasted vegetables:
baby potatoes, red onions, cherry tomatoes, wild broccoli,
grilled courgette, olives and capers

SLOW-COOKED DUCK LEG | 18,90

with grilled vegetables, sweet potato wedges, plum & Hoisin sauce

HALLOUMI-FILLED CHICKEN BREAST | 16,90

with a slow-cooked butter bean stew and basil pesto

PORK BELLY WITH GOOSEBERRY SAUCE | 15,90

with brown-butter roasted baby potatoes, ginger & honey carrots,
green and yellow wax beans

VEAL CHEEKS WITH JUNIPER SAUCE | 22,90

with potato & roasted shallot mash, wild broccoli and grilled carrots

LENTIL BALLS WITH JALAPEÑO SAUCE | 15,90

with grilled vegetables and cheese croquettes



FOR CHILDREN

PASTA WITH CREAMY CHEESE | 6,00

CHICKEN NUGGETS WITH FRENCH FRIES | 7,50

DESSERTS

LAVA CAKE | 12,00

Chocolate fondant cake with a Baileys or salted caramel filling,
served with ice cream

ICE CREAM SELECTION | 6,50

Assorted ice cream