

# Our drinks

## Negroni Sbagliato

Red vermouth, Campari & sparkling wine  
138 kr

## Appear

Gin and tonic with apple and & pear liqueur  
158 kr

## Apricot

Gin and tonic with Peychaud's Bitter and apricot  
158 kr

## Our Aviation

Kapriol dry gin, lemon, Luxardo Maraschino  
& violet liqueur  
139 kr

## Klassisk gin & tonic

Kapriol dry gin, lemon and juniper  
139 kr

### SMALLER

Oysters - with accessories	35 kr/each
Foie Gras with brioche bread and Sauternes jelly	125 kr
Potato and leek foam with bleak roe	125 kr
Scallop with chili rhubarb, cucumber, pine nuts and broth	145 kr
Beets with goat cheese and walnuts	119 kr
Smoked salmon with coffee, mustard cream and pickled radish	145 kr
Beef tartar with chicken skin mayo, pickled onion and mushroom	135 kr
Potato "Royal" with truffle mayo and peccorino	125 kr
Roasted white asparagus, browned butter, trout rum, panko and ramson	139 kr

# Sharing menu

Potato and leek foam with bleak roe,  
three starters and one main course.  
A total of five servings  
The menu is served to the whole party.  
395 kr / p.

### Wine package

Good 395 kr  
Better 650 kr  
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inc.  
Salmon,  
beef tartar,  
Potato Royal  
& Sirloin

### BIGGER

Sirloin with caramelized onion cream,  
asparagus, spring onion and  
red wine sauce 239 kr

Cod with carrot/ginger puree and  
mussel sauce butter 239 kr

Gnocchi with basil cream, parmigiano,  
mozzarella and pine nuts 189 kr

### DESSERTS

Hazelnut sandwich  
with vanilla ice cream 99 kr

White chocolate mousse with  
licorice and raspberries 99 kr

A scoop of ice cream 35 kr

Creme Brulee 85 kr

Truffle 25 kr

Dessert wine / Coffe? Ask your waiter..

# Regulars from the bar..

## Cava

Miquel Pons Brut Nature Reserva  
98 kr

## Champagne

Gosset Grande Réserve  
165 kr

## Burger Beer

Local beer  
85 kr

## Tail of A Whale

Tropical unfiltered beer  
89 kr



Barrique guest  
vinvinvin

If you have any allergies or special food  
request do not hesitate to ask us...

All the dishes are smaller  
in size so you can enjoy several dishes  
and share, we recommend 3 each.

### WINEBAR MENU

4X Bleak roe Cones with smetana 125 kr

Charcuterie 165 kr  
With accessories

Cheese plate 145 kr  
With marmalade and hard bread

Cheese & charcuterie 285 kr  
With accessories

2 pieces of cheese 69 kr  
Ask your waiter for available varieties

### Snacks:

- Green olives Gordal 45 kr  
- Marcona almonds 45 kr  
- Crisps 45 kr  
- Sausage 45 kr