

FOOD

Bar snacks

Saltede & røgede mandler 40,-

Salted & smoked almonds 40,-

Oliven 45,-

Olives 45,-

Retter

Dishes

17:30-21:30

Ølandsbrød med pisket smør 35,-

Ølandsbread w/ whipped butter 35,-

Crispy fritter med kimchi mayo 55,-

Crispy fries w/ kimchi mayo 55,-

Tre spicy oste croquetter 75,-

Three spicy cheese croquettes 75,-

Brislinger på dåse fra Fangst, røget med kamille & lyng, grillet citron,

ristet ølandsbrød, syltede skalotteløg & estragonsmayo 85,-

Canned sprat from Fangst smoked w/ heather & chamomile w/ grilled lemon,

toasted ølandsbread, pickled shallots and tarragon mayo 85,-

Miso glaseret blomkål med blomkålpure, tahin & forårsløg 90,-

Miso glazed cauliflower w/ cauliflower puree, tahini & spring onion 90,-

To tacos i majstortilla med torsk i "beer batter",

marineret rødkål, koriander & chipotle mayo 95,-

Two taco's in a corn tortilla, beer battered cod, marinated red cabbage,

coriander & chipotle mayo. Two taco's for each serving 95,-

Svampe fra Bygaard a la creme på ristet ølandsbrød,

syltede perleløg, karse & purløg 115,-

Mushrooms from Bygaard à la crème on toasted Ølandsbread,

pickled pearl onions, cress & chives 115,-

Rørt oksetatar, urter, syltede svampe, estragonsmayo,

jordskokke chips & karse 130,-

Stirred beef tatar, herbs, pickled mushrooms, tarragon mayo,

Jerusalem artichoke chips & cress 130,-

Spicy Korean fried kylling, sesam, forårsløg & pickles 135,-

Spicy Korean fried chicken, sesame, spring onions & pickles 135,-

Spicy Korean fried tofu, sesam, forårsløg & pickles 135,-

Spicy Korean fried tofu, sesame, spring onions & pickles 135,-

Vi anbefaler 2-3 retter per person

We recommend 2-3 dishes per person