

FROM LAND & SEA

SYLTER OYSTERS On the rocks with chester bread	je 3,9
BOWL WITH QUINOA AND AVOCADO with falafel and cherry tomato	14,5
BEEF TATAR DO IT YOURSELF - from 2 persons up - from Uthlande beef with all the condiments we like	p.P. 18,5
DUCK LIVER TERRINE with two kinds of rhubarb and brioche	19,5

BEFORE & IN BETWEEN

LOBSTER SOUP with grey shrimps	16
BEEF CONSOMMÈ with semolina dumplings and sliced pancakes	10

CATCH OF THE SEA

FRIED PIKE PERCH with fried grated potatoes and pepper spinach	27,5
NORWEGIAN COD -sous vide cooking- with cauliflower ragout, egg salad and herb froth	28,5
STRIPES OF SOLE and wild prawns in crustacean cream with pea puree	36

FROM THE FARM

BRAISED CHEKKIES OF FRISIAN PORK with creamed savoy and cranberries	28
LOCAL RACK OF LAMB with ratatouille vegetables and rosemary potatoes	31
SIRLOIN STEAK „STRINDBERG“ from free-range beef with bean cassoulet and grated French fries	36

VEGETABLE GARDEN

RAVIOLI Klein 15 / Groß 21,5 with truffle cream, leafy spinach and aged local cheese	
TAGLIATELLE with mediterranean vegetables and soft goat cheese	23,5

Please ask our staff in case of any dietary restrictions and allergies
All prices in EURO and TAX included