

• STARTERS •

ESCARGOTS 10,20

Garlic escargots with goat's cheese gratin and country bread (L)

CREME NINON 8,60 / 12,60

Light pea soup, roasted bacon and pumpkin seeds (L, G)

TOAST SKAGEN 9,50

Shrimps, lemon mayonnaise and lavaret roe on toasted brioche (L)

• SALADS •

CHEESE SALAD 13,50 / 19,50

Grilled halloumi, manchego, marinated vegetables, crisp onion and strawberry balsamic vinegar (G)

ADD

Hand-peeled shrimps (L, G) 5,90

Grilled chicken breast (L, G) 5,90

• MAIN COURSES •

LAVARET 23,00

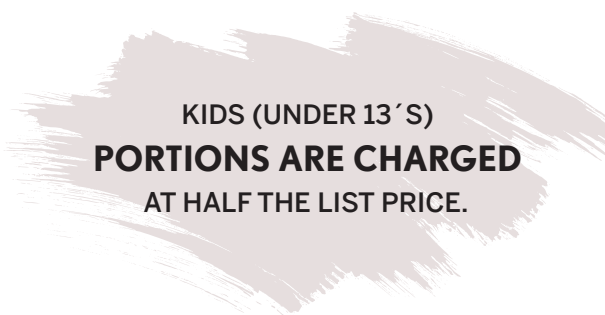
Roasted lavaret, asparagus and spring onion casserole and poached egg (L, G)

CHICKEN BREAST 21,50

Grilled chicken breast, warm potato and fig salad, balsamic vinegar syrup, pesto and goat's cheese (L, G)

RISOTTO 18,20

Asparagus risotto, herb oil and poached egg (L, G)



KIDS (UNDER 13´S)
PORTIONS ARE CHARGED
AT HALF THE LIST PRICE.


SOMETHING SIMPLE

CLUB SANDWICH 18,20

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries (L)

ADD

Blue cheese 1,00
Bacon 1,90



WE SERVE RESPONSIBLY PRODUCED
ORGANIC
FAIRTRADE COFFEE.

• DESSERTS •

CHOCOLATE & LIME 8,60
White chocolate pannacotta and lime sorbet (L, G)

BLUEBERRY & VANILLA 8,60
Warm blueberry pie and vanilla creme fraiche (L)

CLASSIC TRIFLE 6,50
Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana (G)

ICE CREAM 3,50
Vanilla, chocolate or strawberry ice cream (G), raspberry sorbet (L, G)

ADD 0,80

Berry compote (L, G)
Chocolate sauce (L, G)
Nuts (L, G)
Caramel sauce (L, G)
Meringue (L, G)
Biscuit crumbs (L)