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## TO START OR SHARE

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### CHANTARELLE SOUP <sup>Ⓛ</sup>

8,60 / 12,50

Creamy chantarelle soup and bacon crostini

### TOAST SKAGEN <sup>Ⓛ</sup>

9,00 / 17,00

Hand-peeled shrimps, lemon mayonnaise, egg, salad sprouts and toasted farmer's bread

### GOAT'S CHEESE CROSTINI

8,80 / 15,80

Goat's cheese, paprika marinated with chili, salad sprouts, farmer's bread and organic honey

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## SALADS

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### COBB SALAD <sup>ⓐ</sup>

12,50 / 18,50

Gem lettuce, avocado salsa, bacon, roquefort cheese, egg, red onion and mustard dressing

### GARDEN SALAD <sup>Ⓛ ⓐ</sup>

6,90 / 11,50

Salad of the season with pickled vegetables and raspberry vinaigrette

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## MAIN COURSES

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### COQ AU VIN <sup>Ⓛ ⓐ</sup>

20,20

Chicken in wine with bacon, herbs and onions, fried mushrooms and beans and Jerusalem artichoke-potato purée

### LENTIL AND AVOCADO RISOTTO <sup>Ⓛ ⓐ</sup>

18,00

Lentils, avocado, chili and rucola

### SALMON <sup>Ⓛ ⓐ</sup>

22,00

Grilled salmon, sea buckthorn hollandaise and Jerusalem artichoke purée

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

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## SOMETHING SIMPLE

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### HUNTER'S SANDWICH <sup>Ⓛ</sup>

17,00

200 g beef burger, brioche bun, mushroom stew, bacon and pickled vegetables

### CHICKEN SANDWICH <sup>Ⓛ</sup>

18,50

Fried chickenbreast, blue cheese, bearnaise sauce, devils jam, grilled pineapple and salad on toasted bread

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## DESSERTS

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### FONDANT

8,90

Hot chocolate fondant with pistachio ice cream

### ICE CREAM AND SORBET

3,20

Vanilla ice cream <sup>Ⓞ</sup>

Chocolate ice cream <sup>Ⓞ</sup>

Strawberry ice cream <sup>Ⓞ</sup>

Raspberry sorbet <sup>Ⓛ</sup>

WOULD YOU LIKE  
A CUP OF COFFEE?