
TO START OR SHARE

GARDEN SALAD (L) (G)

6,90 / 11,50

Salad of the season with pickled vegetables and raspberry vinaigrette

CLASSIC CAESAR SALAD (L)

10,40 / 14,40

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

Add:	Grilled chicken breast	<u>5,90</u>
	Hand-peeled shrimps	<u>5,90</u>
	Bacon	<u>3,50</u>

CHICKEN SALAD (L) (G)

13,00

Fried chicken breast, bacon, salad sprouts, cherry tomatoes, red onion, cucumber and raspberry vinaigrette

ROQUEFORT CHEESE AND FIGS

9,00

Roquefort mousse, toasted brioche, figs braised in red wine, toasted nuts and pomegranate seeds

BLUE MUSSELS (L) (G)

10,50

500 g blue mussels braised in white wine with herbs, toasted farmer's bread

MARINATED SALMON (L) (G)

8,80

Marinated salmon, rainbow trout roe, smetana foam, radish and dill cucumber

CHANTARELLE SOUP (L) (G)

8,60

Creamy chantarelle soup and bacon crostini

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

MAIN COURSES

VENDACE AND MASHED POTATOES ^L

17,20

Fried rye-breaded vendace, mashed potatoes, fennel salad and dill sour cream

ARCTIC CHAR WITH SEA BUCKTHORN AND CARROT PURÉE ^L ^G

22,00

Arctic char fried in thyme butter, sea buckthorn and carrot purée, lemon hollandaise

CHICKEN BREAST ROQUEFORT ^G

19,90

Chicken breast in white wine, creamy roquefort sauce, cranberry compote, sea buckthorn and carrot purée

BISTRO SCHNITZEL ^L

16,90

Butter-fried pork schnitzel, caper mayonnaise, lemon, garden salad and French fries

VEAL LIVER ^L

18,80

Fried calf's liver, cognac cream sauce, vegetables, potato mash and cranberry onion jam

VEAL ENTRECOTE ^L ^G

28,90

300 g veal entrecote, mushroom butter, dark tarragon sauce and fried mushrooms

BEEF SIRLOIN ^L ^G

28,90

200 g beef sirloin fried in thyme butter, mushroom butter and red wine sauce

PEPPER STEAK 180 G ^L ^G

34,50

Butter-fried tenderloin, pepper sauce with cognac, French fries and aioli

SOMETHING SIMPLE

French fries and aioli or Bistro's salad on the side

SALMON AND EGG SANDWICH ^L

18,20

Fried gravlax, brioche bun, sour cream with capers, asparagus, egg, pickled cucumber, lettuce

HUNTER'S SANDWICH ^L ^G

17,00

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

CLUB SANDWICH ^L

17,80

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

VEGETABLE BURGER ^L

17,00

Beet and pea patty, red onion compote, salad sprouts, avocado salsa and brioche bun

CLASSIC BURGER ^L

17,80

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing and mature cheddar

Add:	Bacon ^L ^G	<u>1,90</u>
	Blue cheese ^G	<u>1,00</u>
	Extra burger patty ^L ^G	<u>3,50</u>

DID YOU KNOW,
YOU CAN ORDER
YOUR HAMBURGER WITH
A GLUTEN-FREE BUN?

COUNTRY HOUSE MENU 42,00

CHANTARELLE SOUP ^L ^G

Creamy chantarelle soup and bacon crostini

BEEF SIRLOIN ^L ^G

200 g beef sirloin fried in thyme butter, mushroom butter and red wine sauce

TARTE TATIN

Classic French apple pie, caramel sauce and vanilla ice cream

THEATER MENU 32,00

GARDEN SALAD ^L ^G

Salad of the season with pickled vegetables and raspberry vinaigrette

CHICKEN BREAST ROQUEFORT ^G

Chicken breast in white wine, creamy roquefort sauce, cranberry compote, sea buckthorn and carrot purée

PARFAIT ^L ^G

Cranberry parfait, strawberry cream cake, berries and caramel sauce

CITY MENU 36,00

ROQUEFORT CHEESE AND FIGS

Roquefort mousse, toasted brioche, figs braised in red wine, toasted nuts and pomegranate seeds

ARCTIC CHAR WITH SEA BUCKTHORN AND CARROT PURÉE ^L ^G

Arctic char fried in thyme butter, sea buckthorn and carrot purée, lemon hollandaise

CHEESECAKE

Lime cheese cake, strawberries and liquorice mousse

DESSERTS

CLASSIC TRIFLE [Ⓞ]

6,00

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana

PARFAIT [Ⓛ] [Ⓞ]

8,90

Cranberry parfait, strawberry cream cake, berries and caramel sauce

TARTE TATIN

8,90

Classic French apple pie, caramel sauce and vanilla ice cream

CHEESECAKE

8,00

Lime cheese cake, strawberries and liquorice mousse

FONDANT

8,90

Hot chocolate fondant with pistachio ice cream

ICE CREAM & SORBET

1 SCOOP 3,20

Vanilla, chocolate or strawberry ice cream [Ⓞ]

Raspberry sorbet [Ⓞ]

ADD

0,80 / EACH

Biscuit crumbs [Ⓛ], meringue [Ⓛ] [Ⓞ], nuts [Ⓛ] [Ⓞ],
chocolate sauce [Ⓛ] [Ⓞ], caramel sauce [Ⓞ],
strawberry compote [Ⓛ] [Ⓞ]

WOULD YOU LIKE
A CUP OF COFFEE?