

# 8TALLET

cafe & restaurant

## DINNER

17.00-21.00

Sunday till 20.00

## SNACKS

Sundried tomato & crackers   V	50
Coppa & pickled onions   GF   LF	50
Nuts & olives   V   LF	50
Pork cracklings & chili mayonnaise   LF	50
All at once	150

## SMALL DISHES *Pick 1 dish as a starter or 3-4 as a full meal*

Tartar of beef, tarragon, beetroot & porcini   GF LF	85
Arancini – crumbed risotto, sage, parmesan & tomato sauce   V	75
Tuna carpaccio, edamame, sesame & wasabi   LF	85
Grilled salsiccia, variations of beans, pearl onions & sage sauce   GF	75
Broccolini, garlic, chili & parmesan   V GF	65
Flambé salmon, avocado, citrus onion & puffed rice   LF	85
Buratta, grilled bell peppers and squash, balsamic glaze & basil   GF V	85
Jerusalem artichoke soup, apple, truffle & chili oil   GF V	75
Grilled pork belly, chipotle glaze, cabbage & coriander   GF LF	75
Cauliflower, browned butter, seaweed "roe" & nori   GF V	65
Chunky fries & mayonnaise   V	45

## MAINS

Uruguay Ribeye (300g), roasted potatoes, sage glaze & green bean salad   GF	285
Slices of beef cuvette, roasted potatoes, sage glaze & green bean salad   GF	175
Burger of beef, cheddar, tomato, salad, onion, pickles & fritter (bacon + 15)	145
Risotto, mushrooms, spinach pesto & grilled artichoke   V GF	155
Add fish of the day + 50	

## DESSERT

Apple compote, coffee creme, chocolate ice & caramelised oats	65
Lemon curd, white chocolate creme, hazelnut ice & coconut	65
3 cheeses, sour, sweet & toasted rye bread	100

GF = GLUTEN FREE | V = VEGERTARIAN | LF = LACTOSE FREE

ALLERGIES – PLEASE ASK YOUR SERVER

WHEN PAYING WITH FORREIGN CREDIT CARDS – FEES MAY APPLY