

LUNCH
Served
11.30-14.30

LUNCH MENU

250

The menu must be chosen by everyone at the table

1. Serving

Tartar, dijonnaise, cress & black berries
Fries & aioli

2. Serving

Baked cod & tomatosalsa
Jerusalem artichoke, yoghurt & sesame
Burrata, tomatoes & balsamic pearl onions

TAPAS - smaller dishes (we recommend 2-3 per person)

Broccoli, chimichurri & piment d'espelette	70
Jerusalem artichoke, yoghurt & sesame	65
Grilled heart salad, marcona almonds & oliveblanquette	55
Tartar, dijonnaise, cress & black berries	70
Grilled steak & glace	85
Burrata, semi dried tomatoes & balsamic pearl onions	105
Fries & aioli	50
Gambas with parsley & garlic	85
Deep-fried calamari & tartar sauce	75
Ceviche of walleye, chili & coriander	95

LUNCH DISHES

Beef burger with grilled onions, tomato, gruyere, aioli & fries	135
250 gr. ribeye, fries, aioli & glace	265
200 gr. grilled Greater Omaha US cuvette with fries, aioli & glace	205

LUNCH SALADS

Grilled chicken breast, lettuce, croutons, parmegiano & caesar dressing	125
Goat cheese, pickled onion, tomato, balsamic & cress	105
Grilled steak, mushrooms, lettuce & spring onions	125