

## DINNER

17.00-20.45

Sundays till 19.45

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## SNACKS

Cashew nuts | olives | sobrasada, goat cheese, honey

100

## TASTING MENU

Choose your dishes, 4 servings 335 / 5 servings 375

### 1. SERVING

Jamon Ibérico, 28 months, aioli, pickled tomatoes (GF/LF)

eller

Seafood soup, herbs, scrimps, calamari, cognac (GF/LF)

### 2. SERVING

Tartare of organic beef, pearl onions, mushroom mayonnaise, cress, chips (GF)

eller

Rimmed salmon, wasabi cream, scrimps, herbs (GF)

### 3. SERVING

Cesar salad, crouton, parmesan

eller

Kale salad, chickpeas, baked tomatoes, orange

### 4. SERVING

Beef cuvette, celery, sauce choron (GF)

eller

Celery, parmesan, pesto, pumpkin seeds (GF)

### 5. SERVING

Crème brûlée, sorbet (GF)

eller

Baked cheesecake, chocolate, lemon

We cook dishes with nuts and gluten in our kitchen. Therefore, be aware that traces of both can be found in all dishes

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

**8TALLET**  
CAFE & RESTAURANT