

**Starter:**

*Duck foie gras terrine with fig chutney  
port wine jelly and brioche* € 18

*Feta cheese with Honey  
lambs lettuce and pomegranate vinaigrette* € 12

*Pear carpaccio with herb salad and guinea fowl* € 14

*Beetroot bisquit with orange crème-fraiche and  
pickled salmon* € 13

*Terrine of cream cheese and homesmoked  
char fish* € 15

**Soup:**

*Fresh mushroomcream soup with croutons* € 6

*Clear tomatoe soup with semolina dumblings  
basil and croutons* € 7

*French onion soup baked with cheese* € 6

**Fish:**

*Grilled octopus with lemon-olive oil  
kritharaki noodles and sugar snap* € 20

*Lofoten skreifilet with fennel  
tomatoe and rice* € 22

*Perch filet and fig mustard sauce  
with small potatoes and fried broccoli* € 18

*Matjesfilet "hausfrauen Art" with potatoes* € 14

**Meat:**

*Breast of black feather chicken, with breaded polenta  
and salsify in pumpernickel* € 19

*Leg of rabbit with white wine sauce  
olives, tomatoes and parsley mashed potatoes* € 18

*Beef ribs with homemade BBQ sauce  
wedges and mexican bean salad* € 16

*Slices of veal shank "Osso Buco"  
with gremolata and baguette* € 17

*Rump steak with mustard shallot crust  
fried potatoes and small salad* € 26

**Desserts:**

*"Chocolate Variation" with chocolate cake  
ice cream, chocolate sauce and chocolate espuma* €10

*Cannoli Siciliana with ricotta cream  
and pistacchio ice cream* € 8

*Currant panna cotta* € 6

*Tarte with white Chocolate mouse and berrys* € 9

*Cheesplate with fig mustard and grapes* € 9

**Three Course Menu:**

*Beetroot bisquit with orange crème-fraiche and  
pickled salmon*

*Leg of rabbit with white wine sauce  
olives, tomatoes and parsley mashed potatoes*

*Currant panna cotta* €32

**Vegetarian Menu:**

*Feta cheese with Honey  
lambs lettuce and pomegranate vinaigrette*

*Fresh mushroomcream soup with croutons*

*Grilled eggplant with baked tomatoes  
and sweetpotatoe chips*

*Cannoli Siciliana with ricotta cream  
and pistacchio ice cream* €38

**Five Course Menu:**

*Duck foie gras terrine with fig chutney  
port wine jelly and brioche*

*Clear tomatoe soup with semolina dumblings  
basil and croutons*

*Lofoten skreifilet with fennel  
tomatoe and rice*

*Breast of black feather chicken, with breaded polenta  
and salsify in pumpernickel*

*Tarte with white Chocolate mouse and berrys* € 65