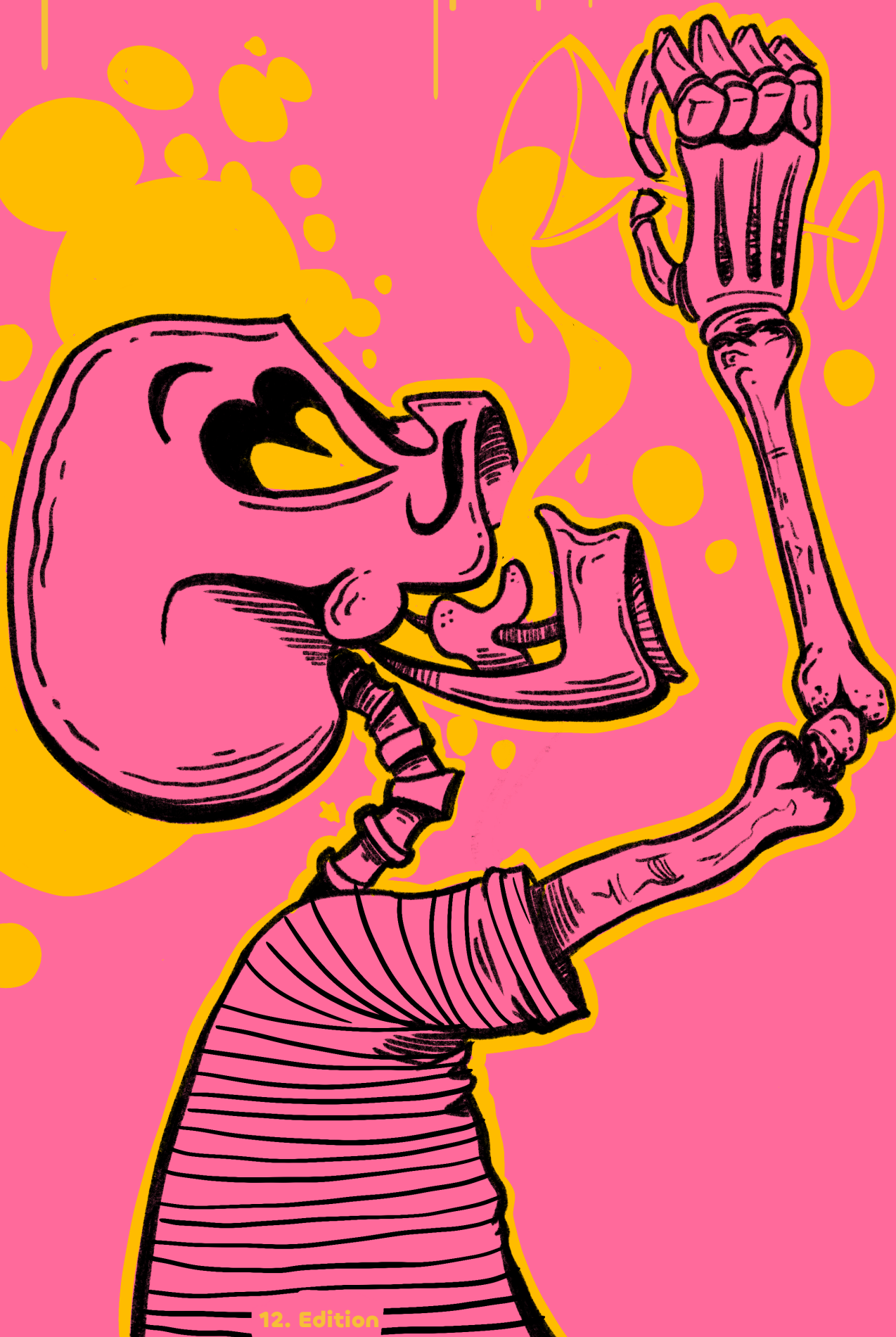


MENU



SOCIAL MENU

To be ordered by the entire table

SOCIAL DINING 545,-

^{1. HEAT} SNACKS

- Dutch Bitterballen with Beer Mustard
- Breaded Chicken Soufflé Surrounded by Cotton Candy and Seasoned with KFC Spices
- Salad Taco with Hand-Peeled Shrimps, Spicy Mayo, and Sesame

^{2. HEAT} BREAD

- Focaccia and "Aromatique" Butter
- Sourdough Crackers, Hummus, and grilled Eggplant Compote

^{3. HEAT} STARTER

- Fried Cod Breaded in African Dukkah, served with Tartare Sauce
- Asparagus Broccoli with Sweet Chili Sauce

^{4. HEAT} MAIN COURSE

- Pink Roasted Veal Tenderloin, Tomato-Béarnaise, and Fresh Tomatoes
- Roasted Crushed Potatoes with Aioli and Chives
- Small Salads with Exotic Dressing and grated Parmesan Cheese

^{5. HEAT} DESSERT

- Berry Tart with "Rødgrød Sorbet" and fresh seasonal fruit

^{6. HEAT} PETIT FOURS

- Milk Chocolate with Blackcurrants
- Tonka Fudge
- Cookie with Raspberry

DRINK MENU

"4 kinds" 375,-
With alcohol

"4 kinds" 245,-
Without alcohol

MIX & MATCH

A LA CARTE
COLDS

WE RECOMMEND
4-5 SERVINGS

Jamon Iberico (Iberico Ham) 4 slices 55,-
The world's best ham topped with delicious olive oil and black pepper

Caviar from Prunier Paris 150,- / 195,-
10 g. caviar served with blinis, full-fat crème fraîche, and chives

Manzanilla Olives with Lemon Pepper 35,-
Aromatic, fruity, mildly salty, and completely without bitterness

Salted and Smoked Almonds 35,-
Crispy, salted, and with a light smoky flavor

Focaccia and "Aromatique" Butter 2 pcs. 45,-
Focaccia with browned butter infused with garlic, tomato, piment d'Espelette, and parsley

Sourdough Crackers, Hummus, and Grilled Eggplant Compote 45,-
With sea salt, pickled cucumbers, and paprika

Small Salads with Exotic Dressing and Grated Parmesan Cheese 75,-
Castelfranco, romaine lettuce, and frisée lettuce, marinated in a tangy vinaigrette with kimchi

Salad Taco with Hand-Peeled Shrimps, Spicy Mayo, and Sesame 2 pcs. 45,-
Romaine lettuce filled with hand-peeled shrimps marinated in spicy mayo topped with sesame and lime

HOTS

Asparagus Broccoli with Sweet Chili Sauce 65,-
Asparagus broccoli glazed in sweet chili sauce

Dutch Bitterballen with Beer Mustard 2 pcs. 45,-
With braised veal cheeks in a creamy tarragon sauce

African Fish n' Chips 2 pcs. 75,-
Cod pieces breaded in dukkah, crispy potato chips, and spice salt. Served with creamy tartare sauce.

Breaded chicken surrounded by cotton candy and seasoned with KFC spices. 1 pc. 35,-
With lightly spiced chicken soufflé, surrounded by cotton candy and seasoned with spices from Kentucky Fried Chicken

Crispy Crushed Potatoes with Aioli and Chives 65,-
Small Danish potatoes tossed in parmesan and garlic, topped with creamy aioli and chives

Pink Roasted Veal Tenderloin, Tomato-Béarnaise, and Fresh Tomatoes 155,-
Veal tenderloin on a bed of tomato-béarnaise and topped with fresh tomatoes marinated in a fresh vinaigrette

Bearnaise Burger 75,-
Soft brioche bun spread with truffle bearnaise mayo and filled with medium-rare roast beef, pickled salad onions, and crispy potatoes

Fries with Aioli and Kimchi Salt 65,-
Crispy fries sprinkled with spiced kimchi salt and served with aioli

SWEETS

Berry Tart with "Rødgrød Sorbet" and fresh seasonal fruit 100,-
Crispy shortcrust tart filled with creamy berry curd, burnt meringue, "rødgrød sorbet," and fresh seasonal fruit

Petit fours 40,-
Dark chocolate with freeze-dried blackcurrants, tonka bean fudge, and a cookie with raspberry and licorice

GOLD PRICE = GOLD PRICE - Ask your server for the gold card

COCKTAILS

GIN HASS · 95

Beefeater Gin - mango - lemon soda

TOM COLLINS · 120

Monkey 47 gin - lemon - sugar - sparkling water

DARK 'N' STORMY · 95

Havana Club 7-year-old rum - lime - ginger beer - bitters

LIGHT 'N' BREEZY · 95

Lillet Blanc - Grape soda - grape - mint

MOJITO · 110

Havana Club 3-year-old rum - lime - sugar - mint - sparkling water

ESPRESSO MARTINI · 110

Absolut Vodka - Kahlúa - Espresso

WHISKEY SOUR · 120

Jameson Black Barrel Whiskey - lemon - sugar - egg whites - bitters

WHITE RUSSIAN · 95

Absolut Vodka - Kahlúa - milk

BRAMBLE · 110

Beefeater Gin - lemon - sugar - blackberry liqueur - egg white

3 METER VIPPEN · 95

Absolut Vodka - Southern Comfort - passion fruit - lemon/lime soda

VANILLA SKY · 110

Absolut Vodka - lime - Licor 43 - elderflower - strawberry

LONG ISLAND ICE TEA · 150

Absolut Vodka - Havana 3-year-old rum - Beefeater gin - Cointreau - tequila - lemon - Cola

GOLDEN GINGER · 95

Whiskey - ginger - apple - lime - amaretto

PASSIONADA · 95

Passion fruit - orange - vodka - vanilla

MARQUIS · 95

Gin - raspberry - cranberry - lemon, - licorice

CUCUDIL · 95

Gin - elderflower - cucumber - dill - apple - lemon

VIRGIN COCKTAILS

VIRGIN CUCUDIL · 95

Cucumber - elderflower - dill - apple - lemon - "gin"

DESIGNATED THINNER · 95

Carrot - pineapple - lemon - ginger

VIRGIN GOLDEN GINGER · 95

"Whiskey" - ginger - apple - lime - "amaretto"

BEE'T CHIN · 95

Beetroot - cherry - cranberry - lemon - rosemary

GIN & TONIC

Ask the waiter for the gin of the month

BEEFEATER LONDON DRY GIN · 85

Classic dry gin - rich in citrus fruit notes
Served with Fever-Tree Indian tonic

PLYMOUTH SLOE GIN · 95

Classic Plymouth Gin aged with sloeberries
Served with Fever-Tree Lemon tonic

GRANS GIN · 110

Organic gin with notes of sage, wild juniper, and elderflower
Served with Fever-Tree Mediterranean tonic

MONKEY 47 · 110

German Black Forest gin - higher alcohol content and 47 different botanicals
Served with Fever-Tree Mediterranean tonic

MALFY GIN ROSA · 110

Italian gin with hints of rhubarb and grapefruit
Served with Fever-Tree Mediterranean tonic