



TARTARE – TOTORIAN STEAK

tartar FISH TARTARE with a twist of Stumbras Devynerios extract

Red tuna fillet 12.00

Salmon fillet 10.00

apple, onion, smoked potato, Tartare dressing, dill oil

tartar MEAT TARTARE with a twist of Stumbras Devynerios extract

Matured beef tenderloin 12.00

Kataifi, Tartare dressing, Parmesan, truffle mayonnaise, stumps

tartar VEGAN TARTARE

Beetroot & mushroom 9.00

Portobello, stumps, red onion, beans, Dijon mustard, truffle balsamic dressing

TATAKI

Red tuna fillet 12.00

rice, mango, red cabbage, carrot, Wakame salad, soy beans, jalapeno pepper

GRAVLAX / GRAVAD LAX

Salmon fillet, cold smoked & brined in beetroot juice 10.00

baby potato, leek and Wakame salad, sturgeon caviar, Curry mayonnaise, dried tomato chop

SALAD

CAESAR with:

Salmon Gravlax 12.00

Tiger shrimp 12.00

Chicken breast 10.00

Niçoise with seared red tuna fillet 12.00

eggs, bean sprouts, home marinated olives, cherry tomato, mustard mayonnaise

Warm eggplant salad with pine nuts (vegan) 9.00

sweet paprika, carrot, onion, soy and sesame oil dressing, sesame seeds

STARTERS

Duck liver Foie gras pâté cake 10.00

cranberry topping, white wine poached apple chop, pear purée

Seared scallops with apple and cauliflower cream 12.00

walnuts, dried cranberry, maple balsamic

Cured and smoked meat board 12.00

Soft and hard cheese board 12.00

Fried bread with curd cheese dip 6.00

Home marinated olives 6.00

SOUP

Salmon Chowder

salmon fillet, mussel meat, potato, cream, bacon, tomato

10.00

Oxtail with chickpeas

pulled beef tail meat, 24 h boiled beef stock, celery, parsnip

9.00

MAIN COURSE

Lamb rack

warm salad of chickpeas, paprika, carrot & red onion, wine poached apple, red wine and brown butter sauce Beurre Noisette with mint

24.00

Slow cooked beef cheeks in red wine sauce

potato purée, brown field mushroom, crooked mushroom

15.00

Smoked pork ribs

home made BBQ sauce, potato Ghi butter mash, BBQ apples, hay baked cabbage

15.00

Duck breast Sous Vide

Perlotto with seeds, pumpkin cream, fennel, plum, beetroot and red wine reduction

15.00

Greenland halibut loin with beetroot Risotto

buttermilk and Ghi emulsion, mini carrots

18.00

Seafood stew in red wine Cioppino

mussels and clams in shells, shrimp, tomato, Italian herbs; served with toasted Ciabatta

18.00

Octopus tentacle with red wine and red orange sauce

cuttlefish ink Risotto, shallot, fennel, mini carrots

29.00

Potato Gnocchi

with beetroot glaze and hard cheese

12.00

DESSERT

Carrot & quince sorbet with carrot candies

served over breadcrumbs, raisin and cashews "earth"

7.00

Black chocolate Brownie with black cherry

7.00

Curd cheese cake with forest berry gel

7.00

Chocolate Lava cake

served with vanilla ice cream

7.00

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE
INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, NUTS, FISH, SHELLFISH.

ASK THE WAITER